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JULY 2015

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Special
GOURMET
Issue

Restaurants to Rush to
for Summer Dishes

Ramen Bowls that
Beat the Heat



Summer Home Cooking

SPECIAL INTERVIEW

Takeshi Sato
(Paint Artist)

www.chopsticksny.com

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Draw

Yoshio Furuta
www.yoshiof.com

The theme on the cover of this month is *Illustrator for Artists*. A Japanese tradition based on the legend of two young boys associated with their different personalities who can only meet once a year on July 7th on the *Utsunomiya*. Related events are held in July and August throughout Japan.

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"...having a time limit, and being limited to a roller, it's like a rugby ball. You don't know which way it's going to roll."

— TAKESHI SATO

Sporting a flashy haircut and perfectly tailored clothing, Takeshi Sato looks more like a rock star than someone who you would discover rocking a paint roller. But no matter what your first impression may be, there is no mistaking that he is one of a kind. As the world's sole roller brush artist, Sato is currently attempting something new and exciting in the art world. And his type of performance — LIVE PAINT — has gone global, with Sato demonstrating his mastery throughout Europe and Asia, and now the U.S. — most recently at Japan Day 2015 in Central Park.



TAKESHI SATO Born in Miyagi Prefecture, Sato traveled to America as a young man where he taught himself mural painting before taking work, painting walls of parks, restaurants and other establishments. His innovative style introduced an essence of craftsmanship to the art world and his short but vigorous live performance shows have captured the attention of media world wide. After experiencing the Great East Japan Earthquake of 2011 first hand, Sato has participated in various charity events outside Japan in order to raise donations towards rebuilding efforts.

www.livepaint.jp

How did you start "Roller Art"?

I used to work in restaurants and theme parks, painting spaces in a short period of time — in the U.S., it's similar to a 'mural painter.' I thought this line of work was pretty cool, and so I pursued it. But with the advent of large-scale painters, this sort of work started to disappear. So I knew I had to find some alternative.

At first, I started 'live painting' just to promote my own work. I'd use a variety of tools, including traditional paintbrushes and sprays, and concentrate on making high quality paintings. But not many people would stay until I was finished painting, or they would simply walk past me. I wanted more people to stay until I was finished, and had to come up with a new method. So I first began to think about speed. The other thing I began to think about was the element of surprise within the performance. These became my two main themes.

How did you develop the speed of your performance?

In terms of speed, I tried many ways of making the process faster. I practiced countless times in my studio. I'd paint directly onto the wall with Japanese tools (paintbrushes). I challenged myself to paint a room in five minutes, along to music. But no matter how hard I tried, I could not break the 30-minute mark.

I began to think that maybe it was impossible. But when I would paint over my attempts in order to have a new blank canvas, I'd use the paint roller. It seemed as if, how quickly I could make my paintings with the roller. So, I thought, why not use the

method of rolling to paint instead?

That's how I started using a roller. The quality was really low at first, but I was able to keep it under five minutes. And I thought, there is something here. I can get the quality higher, I could hit my goals of speed and surprise. And there was no one else doing this at the time.

Did decorative painting have an influence on your work?

A very strong influence. First, thematically decorative painting is about presenting something simple and recognizable: Dragons, sunsets, the earth, and such are things that I often get orders for when I was doing mural work for clients. I used that experience as inspiration and am still capturing it through roller art.

In terms of technique, I'm sure that if I only started with roller art, my art would not be what it is today. It's only because I had mastered painting with all these other tools and brushes that I've been able to do this. I think it would be difficult to mimic what I'm doing now with my roller artwork without that kind of collective experience.

What are the other charms of roller art?

I was certainly charmed by the fact that I had never seen anything like it before. I immediately thought it was cool. The momentum, the strength, and the jagged look and feel that can only be expressed by the roller — I thought this type of expression, which can't be done with other types of brushes, was attractive. And having a time limit is important. When you type



really make art: you just do it and continue doing it until you're satisfied. In my case, the time limitation makes me look at the work differently. Even if I think it's unfinished at the time, if I look at it the next day, or even a month later, I see its completeness.

Personally it's hard for me to stop even when something is at its best, and I tend to overdo it while painting. But having the time limit, and being limited to a roller, it's like a rugby ball. You don't know which way it's going to roll. That kind of unexpected quality is in roller art, and when I look at the art, I find that unexpected quality to be appealing. I enjoy that now.

The roller in your hand, I'm assuming is Japanese? Have you used rollers from elsewhere?

That is the Japanese one. In my tool area, I have a large variety of rollers. Depending on the size of the rollers, the resulting art is very different. I'll pick up rollers in different countries and think "what is this?" and find new inspiration. I think I'll have this maybe I can point that. I do get inspiration from the rollers themselves. I must have about 100 types of rollers but for my performances I use only about two.

And I do have a hard time bringing rollers into the country. I often get stopped at the airport as people keep mistaking the handles for weapons. They'll stop me and ask "what are these?" and I'll answer, "painting tools." But when they hear that, they imagine blades and don't agree. No matter where I go, there are rollers for sale. But they are all very different from country to country. So I've been training with many different types. Since I'm in New York City now, I did check out Home Depot.

You are from Miyagi Prefecture. Since the 2011 earthquake, you've performed at many charity events. Can you tell us more about this experience?

After the disaster, I got together with a lot of artists and musicians in the Sendai area and produced an event. But it was just such a terrible time period, and we could tell that no one wanted to sit through performances. So instead, I volunteered to clean out homes that had been flooded and filled with mud. But even after a week, with over seven people working at once, we couldn't even clean out one house. That feeling of helplessness was tough, but as an artist, I wondered if there was another way to help.

Then I came up with the idea to participate and perform in charity events abroad — painting, and then auctioning those paintings to raise money. I gathered money from people from many countries, and began distributing what I collected to those in need. I had met a lot of people on my previous travels when I was younger, and they invited me to perform in charity events in places like Paris and Singapore, among others.

But even more satisfying than performing and raising money, was seeing how heartfelt people's support and donation for Japan was in numerous countries. They'd say "Gambase!" ("We can do it!"), and that made me happy. From now on, through performance, I'd like to express my gratitude through my paintings, like at Japan Day.

I was surprised by how even before the Japanese Self-Defense Forces were able to react, the U.S. Navy was there. I heard so many stories about it, how they came and fixed the airports and supported the area. It was thanks to them that a lot of people were saved.

What is the next step for you?

I'd like to continue developing my Roller Art and demonstrating it around the world. But in the future I'd also like to engage talented younger artists. It might be tough for painters, as well as artists who

are just out of art school, to find paying work. It would be great to pick up talented people and create a network of artists that I can nurture, and even have a group for a large-scale live entertainment show.

We could add live music and turn it into an entertainment show, and stage it in Las Vegas, Mexico, Singapore, at the Apollo in New York, or elsewhere. I'd love to produce that kind of show.

But alas, it's my first time performing in New York — it would be great to get approval from the city to do LIVE PAINT on a brick wall somewhere.

Many Chopsticks NY readers express their desire to visit Japan. What do you recommend that they see?

I would really like to have people visit Sendai. About thirty minutes from there is Akita Domain (hot spring) — in the fall it is very colorful and you can sit in the Rutenburo (open-air bath), which I find to be great for one's imagination. In the winter, it's the perfect place to soak while being surrounded by all the white snow. I often find inspiration when I'm bathing at hot springs.

I also have my Atelier in Sendai, so please do visit the city and enjoy.

—Interview by Nole Nakawaka

Exhibition: "Takeshi Sato World of Roller Art...in NY"

Sato will once back to the city for July for his roller art exhibition. He'll be doing several live paint performances in Manhattan and Brooklyn.

July 26
@ Sotheby's Gallery (Zank and More)
Sato will do several live paint performances in between 1-5 pm. His artwork will be exhibited until 10 pm at the gallery.

Location: 130 Tiffany St., Suite 106
Brooklyn, NY 11201
www.sothebysgallery.com

August 1
@ The Popper Gallery (The Popper Club)
Sato's artworks will be exhibited from 10 am to 5 pm. He will do live paint performances at 11 am, 3 pm and 5 pm.

Location: 181 W 53rd St., New York, NY 10019
www.popperclub.org

*All events are free admission.





All Things New from Stores, Products to Events

TRAVEL

Helpful Japan Travel Info: Off the Beaten Track with Odigo

Those who have looked for local travel information in Japan might have had difficulty because of the language barrier. Odigo (www.odigo.travel) has solved this problem. It is a new website created by a community of writers, travel experts, artists, and photographers who want to share their knowledge about places and experiences in Japan—in English. It not only covers major cities and popular destinations but also those that are off the beaten path. The information, tips, and advice provided by these contributors allows you to customize your itinerary, keep track of the spots you've chosen, and create your own map.

When you are in Japan, you can support the Odigo community by adding the places you visited and writing comments for other future travelers to Japan. Each traveler's journey adds to the whole experience, helping everyone to explore the hidden treasures of Japan.

www.odigo.travel



BOOK

Tokyo Ramen Guide Through American's Eyes

As the home country of ramen noodles, Japan is filled with ramen shops, new and old. The Tokyo area in particular is host to hundreds of these delicious noodle stores. It was 7 years ago when Brian MacDonell encountered tasty ramen there, and that experience urged him to explore ramen deeper and start his own ramen blog.

Now residing in Tokyo as an English teacher/food blogger, his ongoing quest to find the perfect bowl of ramen has spurred about "Brian's Ramen Adventures." Fifty ramen houses in and around Tokyo, chosen out of 1000 that he tried, are introduced in the book. Written both in Japanese and English, the book serves as both a ramen review guide and as a travel journal. "Brian's Ramen Adventures" is a fun and interesting tool to learn about different types of ramen and where you can find them while in Tokyo.

Available at Kinokuniya Bookstore online at www.kinokuniya.com/us



K&B Publishers | www.kb-p.co.jp

FOOD

First on the East Coast—Koda Farm Organic Premium Brown Rice

Kodoku Rice is a familiar brand name for Japanese food lovers. The brand, founded by a family-owned, long-standing Koda Farm in California, is famous for growing premium rice that has been second by American people for nearly a century. This May, Koda Farm Premium Organic Brown Rice debuted on the East Coast exclusively through NY NDJG, online health food supplier, specializing in Japanese ingredients and agricultural produce.

The Koda Farm Premium Organic Brown Rice is a whole grain brown rice with the bran, cultivated in a unique micro-climate of dry hot days and crisp cool nights and enriched with mineral-rich water from the Sierra Nevada and Cascade Mountains. Soaking overnight and gently rinsing it will maximize its nutritional value, correctly speaking it is called SABA (Savory Amino Acids). Safely and easily digested, the brown rice will contribute to your healthy diet.

As a promotion, NY NDJG is currently offering a 1 pound package for \$1 (retail one package you prefer).

NY NDJG | www.nyndjg.com
Koda Farm | www.kodafarm.com



FOOD/ENTERTAINMENT

Radio Talk Show on "Washoku" Japanese Food Culture

Eating Japanese food is not the only way to enjoy the country's unique food culture. You can dig into it more with JAPAN EATS!, a new radio talk show on the Heritage Radio Network that focuses on healthy and sustainable food culture, history and current issues. Hosted by Akiko Kotayama, food journalist and San Diego America judge winner, the 40-minute long live talk show extensively discusses "Washoku" (Japanese food) culture from ingredients like miso and shoyu to kumabi, shochu, green tea and Japanese food knives. Each show has a guest speaker and deeply explores the topic featured on the show. Past guests include Harry Rosenblum, co-founder of Brooklyn Kitchen, Rick Smith, owner of SAKANA, and Yoji Haseguchi, owner/chef at Yoji Ramen.

JAPAN EATS! is broadcasted on Mondays from 3:05-4:40 pm, and past shows are available online and through iTunes and Stitcher Radio as podcasts.



Akiko Kotayama, hostess of JAPAN EATS! and food editor of SAKANA. She shows us the East Village, as a truly food-loving community.

www.heritageonline.com/japan-eats/153-Japan-Eats



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Restaurants to Rush to for Summer Dishes

Introduced here are Japanese/Asian Restaurants that offer summer special dishes and new flavors, including limited time offers. They are appetizing even in the muggy, sizzling weather while also cooling down your body heat and boosting your energy. Savor seasonal tastes and appreciate the summer.

(Featured Restaurants)

Aberyo Kinnosaka / Phoenix Garden / Soho Thai / Japanese Curry GOEMON /
HAKATA HOT POT / Shinya Shokudo / Seven East Village / Tomyala Bay

Ramen Bowls that Beat the Heat

Chilled, soup-less, and spiced up with herbs and condiments are some of the trends in summer noodles in 2015. Here we highlight the hottest summer ramens.

(Featured Ramen Houses)

Ajiken Ramen / Higo Batten Ramen / Hide-Chan Ramen / TOTTO RAMEN Hell's
Kitchen / TOTTO RAMEN Midtown West



14 Japanese Restaurant Guide

23 Asian Restaurant Guide

Time to Chill with Some Noodles

Aburiya Kinnosuke



Every component of this Miyako Tonkatsu is perfectly composed. It's up to you to mix it all up before taking that first bite.



How can you resist this? The ton! Go ahead and give it a shot. You'll love it. You'll love it. You'll love it.

Aburiya Kinnosuke is a connoisseur of the dining scene in Midtown East, and he's celebrating its 10-year anniversary this June. With its menu of traditional Japanese dishes, authentic flavors, and impeccable service, this new gem continues to attract new customers to you (a fiercely loyal group of regulars). And to honor this landmark, the restaurant is introducing its **Aburiya Special Miyako Tonkatsu**—a cold ramen dish that is just in time for the summer.

Chief Aburiya Yashimura, who took over as head chef a year and a half ago, has expanded the menu beyond its grilled name, introducing seasonal ingredients as well as larger, more hearty dishes. In **Aburiya**, the restaurant's first, he's created a blend of tonkatsu (pork), miso-based (cold sliced), and miso-based (cold sliced) topped with a healthy serving of vegetables, ground pork (optional if you're a vegetarian), and half a boiled egg. You'll have to guess Chef Yashimura's secret twist on his broth, which is inspired by the restaurant's mission of using ground, organic, seeds. His secret ingredient truly measures the complexity and richness of the soup.

How does it taste? Let's just say that you won't be able to stop eating. The smooth broth, the perfectly balanced noodles, and the texture of the meat and vegetables melt into a dish that is both flavorful and refreshing at the same time. This is perfect for sipping down on a hot day or filling up after a night of drinking. Have it all in one, along with one of Aburiya's classic meat or seafood dishes for an unforgettable meal.

Aburiya Kinnosuke

212 E. 49th St. (bet. 2nd & 3rd Aves.) New York, NY 10017
Tel: 212-887-8044 | www.aburiyakinnosuke.com
Mon-Fri: 11:30 am-2:30 pm Mon-Fri: 5:30-10 pm
Sat: 9:30-12:30 pm



Dishing Delicious Dim Sum in Midtown

Phoenix Garden



Highlights of the delicious dim sum offer include: Large Pork with Garlic, Beef, Chicken, Shrimp, and Shrimp, Chicken, Shrimp, and Shrimp.



Also to mention, the company is a 100% owned and operated by a local chef of Chinese descent.



Small portions, including dumplings, are also available. The company is a 100% owned and operated by a local chef of Chinese descent.



It's the signature, special, look for the dim sum stand.

Dim sum, a popular look forward to dim sum for weeks at a time. The Chinese tradition of Yum Cha—drinking tea and eating a wide variety of small dishes—savory and sweet—is enjoyed all over the world, especially in New York City's Chinatown. But now, Midtown Manhattan is also a dynamic dim sum destination, thanks to **Phoenix Garden** (opening June 1st).

Starting this May on Saturdays and Sundays from 11:30 am to 4 pm, the beloved Cantonese restaurant has been open in a new location, the Phoenix Garden. This is a special addition to Phoenix Garden, which is renowned for its local, authentic cuisine. "Yum Cha" dates back to when the park (and its restaurant) opened, a popular restaurant, since then. Same old, same old, Phoenix Garden dim sum is a long tradition—and it's still going on. However, the Phoenix Garden's new location is "worth the wait."

It's not the word. Chu instructs his kitchen to pull out all stops, serving on a large scale, that's the "yum"—as in yum!—in Yum Cha. Expect between 15 and 20 different dishes, all freshly prepared with Phoenix Garden's signature attention to detail. It's served with pleasure or along with that complementary menu, including flavors of these small plates, whether savory, spicy, acidic, or sweet. The dim sum dishes are all made to order, and you'll find them all in one place. This is a fantastic lunch fit for an occasion, or for New York's foodies, it's a place to become a new weekend tradition.

Phoenix Garden

212 E. 49th St. (bet. 2nd & 3rd Aves.) New York, NY 10017
Tel: 212-887-8044 | www.phoenixgardennyc.com
Mon-Sun: 11:30 am-10 pm



Authentic Thai Food in the Heart of SoHo

Soho Thai



What's the best beverage to enjoy with truly authentic Thai food? There is a natural accompaniment to your favorite Thai dish. It's especially refreshing with a hot meal of delicious Soto Darts.



Soto Darts truly take on classic Pad Thai as a beautiful blending of rice, meat, vegetables, and peanuts.



Chef Hong is proud to create authentic yet innovative Thai cuisine, right in the heart of Manhattan's SoHo neighborhood.

Wipawan Smith, the owner of **Soho Thai**, has created an oasis of Thai cuisine that—as its name suggests—is conveniently located in the heart of Manhattan's up-and-coming SoHo. Like the neighborhood and its residents, the food served here is both authentic and deliciously trendy. Many New York foodies find they must travel to Queens to experience authentic Thai cuisine—but this isn't necessary. Whether you're hungry for delicious staple items such as Pad Thai or Papaya Salad or you prefer to walk on the culinary wild side by experimenting with surprising specialties such as Southwestern Soto with Mango Curry, there's something on this menu to please every palate.

Pad Thai lovers rely on their favorite dish as a tried-and-true comfort food, and Soho Thai regularly appreciates the perfect texture of these noodles. "They're not too soft," Mr. Smith explains, "which is closer to how they are eaten in Thailand." The papaya salad, meanwhile, is a refreshingly crunchy combo of green papaya, tomatoes, green beans, peanuts, and lemongrass, served in a tart, tangy dressing. In the preparation of every dish served here, from appetizers to dessert, care is taken to use only premium ingredients.

One of Chef Hong's signature dishes is *Tom Nam Pong Rice*. She won't reveal exactly what ingredients make this "special sauce"—as scrumptious—as some things must remain trade secrets—but she will say that it combines the best of both Thai food and sweet.

Soho Thai

141 Grand St. (bet. Lafayette & Crosby St.)
New York, NY 10013
Tel. 212-685-8515 / www.sothaithai.com



Soup Curry Empowered by 16 Spices

Japanese Curry GOEMON



RESTAURANT DATA

23 Kameido St.
(bet. Elizabeth & West St.)
New York, NY 10013
Tel. 212-255-1282
Tue-Sun 12:30 pm - 10 pm



Specializing in Japanese style cuisine, **Japanese Curry GOEMON** reintroduces an intriguing and delicious "Yakumi Chicken Vegetable Soup Curry." This summer "Yakumi" means "medicinal" and this Sapporo style soup carries effectively blended 16 carefully selected spices that awaken the appetite, promote digestion and boost metabolism. With a big drink of tender chicken marinated in yogurt for one night, it's full of vitamins. You can choose level of spiciness. GOEMON also serves traditional Japanese courses and vegetable curry dishes including Vegetable Nabe and Curry (homemade soybeans).

Tasting Local Delicacies from Hakata

HAKATA HOT POT



RESTAURANT DATA

57 St. Marks Pl.
(bet. 1st and 2nd Ave.)
New York, NY 10003
Tel. 212-685-1188
www.hakatahotpot.com
Mon-Sun 11:00 am - 11:00 pm



HAKATA HOT POT in the East Village is introducing their *Shi Gosen* Chef's *Teating Menu* that allows you to savor various Hakata local delicacies such as marinated pork and beef, pork belly and miso. Starting with your choice of omelet or carpaccio, the course allows you to experience a robust dash and kaniage soup. The highlight is their signature Hakata style hot pot. You can choose from 5 options such as Hakata Aburatsubo Hot Pot, Hakata Collagen Hot Pot, Hakata Densetsu Hot Pot, Hot Pot, Kaniage Spicy Hot Pot, and Shiro Gosen Hot Pot. Using organic hot pots makes you sweat, but helps you boost your power. Finish the course with soothing ice cream.

Sake Lover's Hideout After Midnight

Shinya Shakudo



RESTAURANT DATA

245 E. 53rd St.
(bet. 3rd & 3rd Ave.)
New York, NY 10022
Tel: 212-695-1234
Mon-Sat: 12:30 am-4:30 am



When the clock strikes midnight, popular ramen house, **10170 NAKEN** Midtown East transforms into an **okazu**, **Shinya Shakudo**. Literally translated into "midnight okazu," the okazu is a cozy hideout for where a sole staff, Chef Nakamura, cooks and serves. Among his original bar foods, Fried Sake is particularly recommended this summer. Traditional pressed sake is made with single-cask Spanish medicinal and sake rice pressed in a box, but Chef Nakamura twisted it with miso and garlicky ginger and chose to use a soft, refreshing look and crisp texture. End your day with gentle sake, bar foods and a little chat with Chef Nakamura.

Stay Energized in a Macrobiotic Way

Souen East Village



RESTAURANT DATA

295 E. 4th St.
(bet. 1st & 2nd Ave.)
New York, NY 10003
Tel: 212-985-4755
www.souen-macrobiotic.com
Mon-Sat: 12 pm-11 pm
Sun: 12 pm-10 pm



Recommended this avenue from macrobiotic restaurant **Souen East Village**, is **Souen East Village**. It's located MAN East with **Macrobiotic**. Sake is help you daily and boost energy. First of all, each ingredient and preparation method play an important role in the macrobiotic concept, and the chef uses well chosen ingredients for a good effect on the body during summertime. The food is sweetened with olive oil and garlic, placed on a bed of salad and topped with gelatin. It's not only nutritious well balanced but also delicious appetizing. Enjoy the harmony of soft food and crisp vegetables and edamame. Eat slow and become healthier.

Gourmet Dining in Two Ways

Teriyaki Boy



RESTAURANT DATA

844 3rd Ave.
(bet. 1st & 2nd Ave.)
New York, NY 10022
Tel: 212-695-1234
Mon-Sat: 11:30 am-11 pm
Sun: 11 am-11 pm



It was only a few months ago when New York's favorite eatery, **Teriyaki Boy** made a stylish come back with an new concept. Known as a popular lunch spot during the day, while at night it transforms into a "teriyaki" (meaning bar) where customers enjoy a variety of teriyaki (grilled skewers) and savor dishes with sake and beer. For lunch, try the **Chicken Teriyaki** then finish with juicy, smoky grilled chicken from Pennsylvania topped with an original teriyaki sauce. At 5:30 with rice and salad it's a steal. All night, grab a beer with an order of **Assorted Kani** (fish) comes in your choice of four skewers.

SHOCHU NITE in Hell's Kitchen



Location: **Shikon** meets **Edomae-Sushi**
315 W. 51st Street, (bet. 5th & 6th Ave.)
Tel: 212-641-1811 Sunday Closed

The following are the ingredients for the Shikon Edomae-Sushi:
Shikon Edomae-Sushi is a traditional Japanese style of sushi, made with rice, seaweed, and various fillings. The Shikon Edomae-Sushi is a traditional Japanese style of sushi, made with rice, seaweed, and various fillings. The Shikon Edomae-Sushi is a traditional Japanese style of sushi, made with rice, seaweed, and various fillings.

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Tel: 212-641-1811

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WHAT GOES INTO A NINJA BELLY? ONLY THE BEST

Nine years ago, an audacious restaurant concept opened in the heart of Tribeca, a neighborhood populated with trendy dining spots and beautiful people. At NINJA NEW YORK, the idea was to serve top-end Japanese cuisine with some of the tricks of the legendary *narayama* style – stealth, surprise, and magic. It was an instant hit, and is still going strong with an ever-transforming menu and fusion style food in an atmosphere that will delight children and adults alike.

In October of 2014, the restaurant welcomed a new master, Yuichiro Kato, who took the reins as Executive Chef. Thanks to Chef Kato, NINJA is seeing a lot of a resurgence in its kitchen. Although he has come directly to New York City from Japan, he is also a French trained chef who specializes in Western flavors. By leveraging his unique background, he finds an interesting way to blend the two timeless cooking styles, utilizing the freshest ingredients and respecting the artistry of plating and presentation.

For example, his latest addition to the menu, a cold shrimp gazpacho, may not sound very Japanese at first. But with the addition of red crabmeat and perfectly cooked shrimp, this beautifully composed dish does not at all seem out of place on the NINJA menu. The balance of flavors is extraordinary, with the shellfish adding an ideal layer of flavor and texture to the velvety broth. We predict this soup will offer customers the perfect refuge from the hot summer weather.

"What I love about being in New York is having so much inspiration around me, with all the high quality restaurants," said Chef Kato, as he prepared his menu. "And with providers like True World Foods, who come to the restaurant weekly to present their updated selection of fish, I'm inspired to make new dishes all the time." Case in point is his whole roasted Bonito, another new creation. This dish is a lesson in perfection – a simply prepared fish that is confident in its quality, floating among a stream of aromatic herbs and vegetables.

Those who are familiar with the restaurant need not worry about the misadventures of the menu. The best-selling salmon sashimi roll with mango chili sauce is still on the menu, as are a selection of inventive rolls and sushi platters. Do you prefer meat, and wonder how bag ninjas like their steak? Their 22oz Rib Eye is still the quintessential cut. For new diners, the selection of 3, 4, and 5 course sets offer an easy and delicious way to explore the menu.

And who better to serve Chef Kato's inventive dishes than highly skilled Ninjas? The entertainment value of the restaurant is still just as memorable as the food, and will leave you with much to talk about until your next visit.



Do you like whole fish but love bones?
Chef Kato separates the bones so that you can get a great fix.



A mouthful to go on what a mouthful. Sweet, spicy and wonderful simply between the salmon, such nice and soy paper.

Ninja style cocktails may be the next to go, with the perfect cocktail to try new things.



Chef Kato won't make out of the kitchen while you're eating because he's too busy being creative in the kitchen.



Can you find the menu in this picture? The restaurant staff is a fun setting to explore.



20-94 Papetti Plaza, Elizabeth, NJ 07204
TEL: 908-331-9090 | www.trueworldfoods.com
info@trueworldfoods.com

NINJA NEW YORK
55 Hudson St. (bet. Reader & Duane Sts.)
New York, NY 10013
TEL: 212-274-8500
www.ninjanewyork.com

AIJISEN RAMEN

Authentic Summer Ramen from Kyushu



RESTAURANT DATA

130 W. 20th St.
 (bet. 6th & 7th Ave.)
 New York, NY 10011
 TEL: 646-690-8810
 Mon-Sun: 11:30 am-10 pm



Established in 1980 in Kyushu, the Mecca of tonkotsu ramen, **Aijisen Ramen** now has over 800 branches around the world. Their iconic summer ramen is a **Hyakko Chiku** featuring their signature refreshing tare sauce crafted with a blend of soy sauce, sake and more aged for one full week then topped with sesame oil and lemon juice. The full-bodied tare strikes a perfect balance with their chewed type of craft noodle selected from their larger selection of 15 freshly made offerings. Toppings include classic Japanese favorites for an authentic hot weather dish.

HIGO BATTEN RAMEN

Deep Flavor Boost by Layers of Spiciness



RESTAURANT DATA

428 Center Ave., Suite 2 & E
 (bet. Lee & E 10th St.)
 TEL: 301-481-6880
 Mon-Sun: 11:30 am-10 pm



Hot Lee locale **Higo Batten Ramen** recently introduced a new flavor, **Spicy Miso Ramen**, answering to requests from their loyal customers. It blends spicy miso paste, hand-picked by Owner/Chief Toshiyuki Nakayama. Chinese, sancho pepper and kochuun (Korean spicy paste) into a red and white miso creates natural for three dimensional layers of spiciness and depth. Thick, wavy noodles match for the tonkotsu (pork bone) base, miso soup well and an abundance of toppings, such as chashu pork, ground pork, corn and kilgauge mushrooms, give you an ultimate energy boost.

HIDE-CHAN RAMEN

Powered by Meat and Heat



RESTAURANT DATA

240 E. 52nd St.
 (bet. 2nd & 3rd Ave.) 2nd Fl.
 New York, NY 10003
 TEL: 212-613-1800
 www.hide-kan.com
 Lunch: Mon-Fri 11:30 am-4:30 pm
 Sat: 12 pm-4 pm
 Dinner: Sat-Sun 4:30-11 pm
 Tue-Fri 4:30 pm-1 am
 Fri-Sat 30 pm-4 am
 Sat-Sun 30 pm-6 pm



New York's staple ramen house which opened in 2013, **Hide-Chan Ramen** introduces a soupless noodle dish. Offered only in summer, **Soupless Sen Dem Ramen** is a spicy yet refreshing massive noodle that highlights original tare sauce geared over red meat sauce mix. The tare is blended with vegetable broth, sesame and soy (agely sesame oil) to give it a look while meat sauce made with ground pork, miso paste, and an assortment of spices for additional heat. Mix noodles, lean meats and meat sauce well, and dig in along with **Kabo-Shio** Slider featuring washiyagi beef patty.

TOTTO RAMEN HELL'S KITCHEN

Crill Out with Summer Lobster



RESTAURANT DATA

454 E 1st St.
 (bet. 1st & 10th Ave.)
 New York, NY 10016
 TEL: 646-596-8888
 www.totto-ramen.com
 Mon-Sun 11:30 am-10 pm
 Tue-Fri 12 pm-11 pm
 Sat-Sun 11:30 am-10 pm



One whole lobster (all) is featured in the **Gold Ramen** with Lobster from **TOTTO RAMEN Hell's Kitchen**. The delicate taste of lobster complements TOTTO's original miso and tare sauce, accentuated by orange flower oil, boosting your appetite even in hot weather. Topped with lettuce, corn, bamboo shoot, tomato and seasoned boiled egg, the dish is tastefully well balanced. Offered until the end of August, only a few blocks down from its sister restaurant, **TOTTO RAMEN Midtown West**, this location has more room and more as you can enjoy ramen without waiting on a long line.

TOTTO RAMEN MIDTOWN WEST Cold Ramen Highlighting Paitan Gyoze



RESTAURANT DATA

380 W 52nd St.
Bklyn 1st & 2nd Ave |
New York NY 10019
Tel: 212-662-8552
www.tottoramen.com
Mon-Fri 12 pm-4:30 pm
Sat-Sun 12 pm-4:45 pm



Pioneer of chicken paitan (chicken soup) ramen in New York, **TOTTO RAMEN Midtown West** is bringing a unique summer offering, **TOTTO Cold Paitan Gyoze Ramen**. This cold, soupless noodle dish (gyoza, paitan gyoze) made with their signature chicken paitan soup, which is rich in collagen. You can choose from two sauces: light soy sauce flavor or rich sesame. Other toppings include summer ingredients such as tomato, bean sprout, pickled ginger and your choice of chicken or pork chashu (braised meat). Adding toppings and making your own ramen is recommended.

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Shinya Shokudo

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212-230-1234



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Shinya Shokudo



Summer Kaiseki Course

What's kaiseki?

A traditional Japanese multi-course meal made to enjoy with sake. A significant quality of this meal is that it is visually artistic and breath taking. Donguri 9 course starts with a starter course, appetizers, soup, sashimi, seafood dish, side dish, meat dish, rice or noodle dish, and finally dessert.



Donguri Restaurant

391 East 52nd St. New York, NY 10017
212.757.5656 www.donguri.com



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425 East 11th St. (at 11th St.) 212-693-4100

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AUGUST Issue (Publishing on 7/31/2015)

“THE 100th”

We are happy to announce that Chopsticks NY will be celebrating its 100th issue this coming August. It was made possible with the support of our loyal readers and sponsors, and we would like to take this opportunity to thank you from the bottom of our hearts.

To celebrate our 100th issue, we are planning a special feature titled “THE 100th” delivering valuable information associated with the number 100.

Coming soon!

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The first issue #001 May 2007



The latest issue #009 July 2015



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MIDTOWN EAST 212 E 52nd St (bet 52nd & 1st Ave.) 212-693-0222

MIDTOWN WEST 300 W 52nd St (bet 52nd & 1st Ave.) 212-693-0222

Now Offering COLD RAMEN

ORGANIC Young Chicken No MSG Broth

Exquisite Homemade

ひなた HINATA

150 E 55th St (bet 55th & 1st Ave.)

4-6:30am - 11:30am
11:30am - 1:30am
1:30am - 3:30am

212-693-0222

Chickies **Gotoya-Chickies**
 1701 36th St. (bet. 36 & 37th St.)
 212-693-8877

Chickies **Toronto Terenos**
 Bayside Mall (bet. 116th St. & 117th St.)
 212-693-8877

Chickies **Yokohama Futaba**
 31 W. 129th St. (bet. 128th & 130th Ave.)
 212-693-8877

Gramercy

Gramercy **Ag Sake**
 913 3rd Ave. (bet. 3rd & 35th St.)
 212-693-8877

Gramercy **Clouds***
 1701 36th St. (bet. 36 & 37th St.)
 212-693-8877

Gramercy **Hase**
 247 E. 10th St. (bet. 10th & 11th St.)
 212-693-8877

Gramercy **Hara**
 101 E. 10th St. (bet. 10th & 11th St.)
 212-693-8877

Gramercy **Kokoro Sake East***
 30 E. 10th St. (bet. 10th & 11th St.)
 212-693-8877

Gramercy **Mokura***
 101 E. 10th St. (bet. 10th & 11th St.)
 212-693-8877

Gramercy **Momokura**
 101 E. 10th St. (bet. 10th & 11th St.)
 212-693-8877

Gramercy **Sakaki**
 101 E. 10th St. (bet. 10th & 11th St.)
 212-693-8877

Gramercy **Sake SAMEA**
 101 E. 10th St. (bet. 10th & 11th St.)
 212-693-8877

Gramercy **Sake SEN-NEN**
 101 E. 10th St. (bet. 10th & 11th St.)
 212-693-8877

Gramercy **YAMA Restaurant**
 1701 36th St. (bet. 36 & 37th St.)
 212-693-8877

West Village

West Village **Cheer Sake***
 1701 36th St. (bet. 36 & 37th St.)
 212-693-8877

West Village **Dupe Restaurant***
 1701 36th St. (bet. 36 & 37th St.)
 212-693-8877

West Village **EN Japanese Restaurant**
 1701 36th St. (bet. 36 & 37th St.)
 212-693-8877

West Village **GO! GO! CURRY***
 1701 36th St. (bet. 36 & 37th St.)
 212-693-8877

West Village **Hakata Teranos***
 1701 36th St. (bet. 36 & 37th St.)
 212-693-8877

West Village **Mokura***
 1701 36th St. (bet. 36 & 37th St.)
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West Village **Mikado***
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West Village **Miyagi**
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West Village **Nagoya**
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West Village **Rosetta Teranos***
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West Village **Saké House**
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Chinatown Station
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 212-693-8877

Washington Square Park Station
 145 W. 125th St. (bet. 124th & 126th St.)
 212-693-8877

Constitution Square
 145 W. 125th St. (bet. 124th & 126th St.)
 212-693-8877

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at IPPUDO Westside

SAKE BAR

221 W. 11th St. (bet. 11th & 12th St.)
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Hours:
 Mon-Fri: 11:30am-12:30am
 Sat: 11:30am-12:30am
 Sun: 11:30am-12:30am

East Village **Zen 6***
39 E. Houston St. (bet. 2nd & 3rd Ave.)
212-979-0200

Lower Manhattan

Lower Village **Ajissa Ramen***
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Azusa**
409 W. 11th St. (bet. 10th & 11th St.)
212-771-7001

Lower Village **B. Flat**
217 Duane St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Bento Sushi***
217 Duane St. (bet. 10th & 11th St.)
212-771-7001

Lower Village **Cele 43**
409 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Eleven Ramen***
409 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Gas Ramen**
217 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **GO GO CURRY***
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **ISE Development***
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Japanese Curry Gyoza**
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Kaika**
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Melba**
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **NY Sushi Ka**
140 W. 11th St. (bet. 10th & 11th St.)
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Lower Village **Quickly Shabu Shabu**
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Soy**
140 W. 11th St. (bet. 10th & 11th St.)
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Lower Village **Sushiko**
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Lower Village **Sushi Zen**
140 W. 11th St. (bet. 10th & 11th St.)
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Lower Village **Sushi Zen**
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Lower Village **Yakitori Tots**
140 W. 11th St. (bet. 10th & 11th St.)
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Lower Village **Yappari**
140 W. 11th St. (bet. 10th & 11th St.)
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Tribeca

Tribeca **Brasserie**
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212-251-1000

Tribeca **NOLA***
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Tribeca **NOBU**
140 W. 11th St. (bet. 10th & 11th St.)
212-251-1000

Tribeca **NOBU NEXT DOOR**
140 W. 11th St. (bet. 10th & 11th St.)
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Tribeca **Ramenja**
140 W. 11th St. (bet. 10th & 11th St.)
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Tribeca **Shogun***
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Tribeca **Tokyo Tokyo***
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| July Cheese | \$15 | July Ramen | \$15 |
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Brooklyn **Boca**
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Brooklyn **Polish Japanese Cuisine**
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Brooklyn **Hirofusa Japanese Restaurant**
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Brooklyn **Iwa Chai House**
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Queens **Hakata**
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Queens **Hirofusa Japanese Restaurant***
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Queens **Kyoto Sushir**
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Queens **Noriko**
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Queens **Orin Sushir**
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Queens **Pink Neri***
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Queens **Shiro of Japan Sushir Ph.**
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Queens **Sushi Nara***
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Queens **Tenji Sushir***
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Queens **Tenji Sushir***
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Queens **Uchiwa West**
211 Grand St., Queens, NY 11354
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Queens **Wafu Sushir***
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Long Island

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Long Island **Banana Restaurant***
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Long Island **Banana Restaurant***
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Long Island **Nagasaki**
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Long Island **Restaurant Yamanaka***
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Long Island **Sushi Sushir***
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The Bronx **OMMA**
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Westchester **Gyo Sushir***
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THAI

Yuen Wah

Thailand... Where Great Rice is Cultivated

For thousands of years, rice has been the staple nutrient for Thai people. With the dawn of the twenty-first century, the green and golden fields of rice paddies remain a timeless expression of Thai culture and its ancient traditions. Today, over a hundred rice varieties are grown in Thailand, more than ten million tons of which were shipped throughout the world last year, thereby earning the country its reputation of being the "Rice Bowl of the World".

(Uniquely Delicious Rice of Thailand)

Through generations of deliberate practice Thai farmers have developed special skills and techniques for rice cultivation. It is these skills and techniques that made it possible for the cultivation of the world's famous Thai Hom Mali Rice (Thai Jasmine Rice). With its aroma, unique flavor and distinctive texture, the Thai Hom Mali grain undergoes meticulous selection and inspection criteria to ensure quality. Organic production is being actively promoted and practiced to produce an environmentally friendly and healthy alternative.

At present, Thailand produces over three million tons of Thai Hom Mali Rice each year. Popular worldwide, it has become the country's most sought after product. It is truly unique and a rare treat, thanks to Thailand's best soil and climate. Due to its special need in sun, climate, and soil composition, the very best Thai Hom Mali Rice can only be grown in a select part of the northeastern region of Thailand.

Planted and harvested only once a year, the color of Thai Hom Mali Rice is as white as the color of jasmine flower, its natural scent is sweet like the fragrance of pandanus leaves. When cooked, the rice is even more aromatic and tender, with a hint of sweetness. In its flavor, a true delight when eaten just cooked and yet remains tender and tasty when cool, never hard or bland like many other types of rice.



Authentic Thai Hom Mali Rice is long-grained with its approximate length of 7 millimeters, sharply tapering shape and slightly bent at the end without the husk. The grains are shiny, plump and spot-free. Quite extraordinary, it is hard not to imagine the sight and scent of Thai Hom Mali Rice fields during harvesting season in Thailand.

(Thai Hom Mali Rice (Thai Jasmine Rice)—New and Forever)

For centuries, rice has been a staple food feeding more than half of the world population who are well aware of its nutritive and health benefits. There is a wide range of rice varieties thanks to advances in growing techniques and human research. Currently, rice has been cultivated and produced in large quantities in many countries around the world.

Fifty years ago, a small group of researchers from Thailand, internationally recognized for being the country where the highest quality and most delicious rice is grown, was successful in introducing Thai Hom Mali Rice, the newest rice variety to the global arena.



"Thai Hom Mali Rice" has never disappointed the world throughout its 50 years of international reputation. Each year, an increasing amount of Thai Hom Mali Rice is exported worldwide and restaurants galore around the world are currently serving delectable menus with this unique kind of rice.

What determines the wonder of Thai Hom Mali Rice is not just its quality, nutritive values and natural fragrance. The history in the making and research development of cultivation throughout the past 50 years has established the status of "Thai Hom Mali Rice" as a prestigious agricultural product. The industrial development may transform many cultivation areas in different parts of the world into factory and heavy industry sites, where a high economic growth is projected, but there exist green areas where "happiness" proves more valuable than "money." These areas are where the best Hom Mali Rice is grown, where Thai farmers are looking forward to the harvest season, and where "happiness" is as abundant as the rice.

Chances to Try and Buy Thai Rice: "Simply Thai Cuisine Cooking Show"

"Simply Thai Cuisine Cooking Show" is a series of events introducing Thai food products. The in-store promotions at the following grocery stores listed below offer chances to watch cooking demonstrations and taste some of the Thai dishes.

July 16 - 17: 8-Hot (Bklyn, NJ)

July 18 - 19: 8-Hot (Jersey City, NJ)

July 21 - 22: 8-Hot (New York, NY)

July 23 - 24: 8-Hot (New York, NY)

July 25 - 26: 8-Hot (New York, NY)

July 17 - 18: 8-Hot (Bklyn, NJ)

July 19 - 20: 8-Hot (Jersey City, NJ)

July 21 - 22: 8-Hot (New York, NY)

July 23 - 24: 8-Hot (New York, NY)

July 25 - 26: 8-Hot (New York, NY)

*To see times, contact each grocery store. **Programs are subject to change without advertisement.

Department of International Trade Promotion, Ministry of Commerce, Thailand

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Photo showing Sapporo Premium with Appetizers



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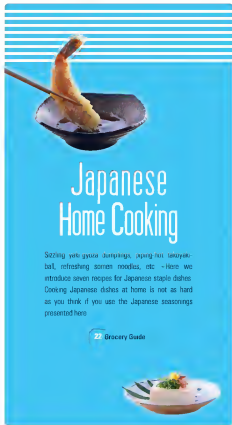
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Japanese Home Cooking

Sizzling yaki gyoza dumplings, piping-hot takoyaki-ball, refreshing soban noodles, etc. - Here we introduce seven recipes for Japanese staple dishes. Cooking Japanese dishes at home is not as hard as you think if you use the Japanese seasonings presented here.

22 Grocery Guide



Yaki Gyoza



[Ingredients]

Serves 3

□ 12 pieces Ajinomoto Gyoza

For dipping sauce:

□ 2 tbsp soy sauce

□ 1 tbsp miso

□ A few drops of nu-yu (peppery sesame oil) as desired

[Directions]

1. Preheat non-stick frying pan until warm.
2. Carefully place twelve pieces of Ajinomoto Gyoza on a heated pan, flat side down.
3. Slowly pour 2 oz of water into the pan and cover. No oil needed.
4. Heat on medium for about 5 minutes.
5. Remove cover and continue to heat until all the water has evaporated and the bottom side is golden brown. Refrain from shaking the pan or moving the gyoza.
6. Turn off heat and serve.

Directions for Dipping Sauce:

Add the 2 tbsp of soy sauce, 1 tbsp of miso and drops of nu-yu into a small bowl and mix.



Place each gyoza lined up neatly and lightly before pan-frying it. This allows it to cook evenly.

Ajinomoto Gyoza Dumplings

Ajinomoto Peppery Gyoza dumplings allow you to cook crispy and juicy gyoza dumplings without using oil. The special preparation is perfect for cooking at home. It can be enjoyed as appetizers, and is ideal for quick and healthy parties. The seven flavors include: Beef, Pork and Chicken, Spiced Beef, Chicken, and Vegetable.

www.ajinomoto.com



Gomoku Gohan (Japanese Fried Rice)



Ingredients

- Serves 4
- 3 cups rice (washed and drained)
 - 1/2 piece chicken thigh
 - 1/4 piece bamboo shoot 1/4 carrot
 - 1/4 piece mushroom
 - 2 shiitake mushrooms
 - 1 piece cabbage (chop finely)
 - 1 piece Kikkoman Hot Taisu 1/2 Water to taste

Directions

1. Cut chicken into bite size pieces.
2. Slice bamboo shoot and shiitake mushrooms. Shred carrot and egg cabbage in half and then shred.
3. Put rice and Kikkoman Hot Taisu in a rice cooker, and fill with water until it reaches up to 3 cups on the inner scale of the pot. If you use a regular pot or pan, first use Kikkoman Hot Taisu and water measured 1.2 times the volume of the rice. Put rice in the pot or pan and then add Hot Taisu/water mixture.
4. Add topings from Step 2 to the rice cooker (part or peas), mix and turn on the heat.

*If you use a rice cooker, you can cook it in a rice pot. If you use a regular pot, first wash the rice with water (about 1.2 times the volume of the rice) and then add water (about 1.2 times the volume of the rice) and then add Hot Taisu/water mixture.

5. Once the rice is cooked, mix well and serve.

Point

You can replace chicken shoot with pork (chicken root). Gohan gives an earthy and hearty taste to the dish. Use vegetable cutting technique (making thin slices by cutting pork like sharpening a knife) to maintain the texture and flavor of gohan.

Kikkoman Hot Taisu

Kikkoman Hot Taisu is a multipurpose soup & sauce base for use in tempura dipping sauce, both for noodles, and dipping sauce for noodles. Made from Kikkoman soy sauce blended with five types of umami-rich seasonings, baked and only to add satisfying umami. Mix your favorite condiment seasonings into selected beverages.

www.kikkoman.com



Tempura



Ingredients

- Serves 4
- 8 shrimp with shells 8 fish (small white)
 - 2 eggplants 8 shishito peppers 1 lotus root
 - Vegetable oil to fry
 - Tempura batter
 - 1 cup Kikkoman Tempura Batter Mix
 - 3/4 cup cold water
 - (dipping sauce)
 - 1/2 cup Kikkoman Hot Taisu 1 cup water

Directions

1. Wash and shell shrimp, leaving tails. Mix 2 or 3 slices on the belly side to remove water from inside the shrimp tails.
2. Cut fish from belly side and open it.
3. Halve eggplants lengthwise and make 1/5 inch thick sticks leaving the stem.
4. Cut shishito peppers 1/5 inch thick.
5. Mix Kikkoman Tempura Batter Mix and cold water to make a batter.
6. Mix Kikkoman Hot Taisu and water, bring it to a boil and remove from heat.
7. Coat ingredients with batter and fry in hot oil.
8. Serve tempura with warm dipping sauce on the side.

Point

Delicious Kikkoman Hot Taisu in water at 1 to 2 ratio for a flavorful dipping sauce. If you serve it with gyoza (dumplings) or sushi, it would be a great addition to your meal.

Kikkoman Tempura Batter Mix

Kikkoman Tempura Batter Mix is the secret to better batter. Not just for tempura, it's a versatile seasoning. Since tempura is a light, airy dish, it's ideal for all kinds of food items from vegetables to dumplings. It's only in one bite. Just add mix water to create a rich, smooth batter that gives tender vegetables and poultry a delicate crisp coating.

www.kikkoman.com



Tomato and Onion Salad



Ingredients

- Serves 4
- 1 onion
 - 4 tomatoes
 - 1/2 piece perilla leaves to garnish
 - Kikkoman Ponzu or Kikkoman Lemon Ponzu to serve

Directions

1. Slice onion and soak in water to remove bitterness.
2. Make a shallow crosscut on the bottom of tomatoes and blanch them.
3. Peel the skin off the tomatoes and make a deep crosscut on top.
4. Mix a perilla leaves.
5. Serve each tomato on a plate, top with onion and sprinkle perilla.
6. Pour a small Kikkoman Ponzu on as you like.

Point

You can be creative about serving styles. If you use a tomato and onion salad, you can use it as a dipping sauce for gyoza, or as a healthy substitute for dressings. If you want more full-bodied flavor, you can use a cold oil. Kikkoman will make it a Chinese style dish while olive oil is a Mediterranean flavor. The strong flavor of Kikkoman Ponzu makes your appetizer.

Kikkoman Ponzu (Light)

This sauce is a popular dipping sauce and dressing. It's been popular in Japan for years. Ponzu is a mix of soy sauce and citrus juice. It's a dipping sauce or as an ingredient in a variety of delicious recipes. Whisked together with a small amount of oil (sauce), it's a flavorful dressing for delicious food. Try using it to flavor appetizers such as Hot & Sour Noodle Soup or other dishes with Ponzu.

www.kikkoman.com



Stir-Fried Shrimp with Broccoli



(Ingredients)

Serves 4-6

1 stalk broccoli 1/2 onion, minced 1/2 lb of shrimp, peeled and deveined 1/2 cup hot water 1/2 cup of oil 1/2 cup of soy sauce 1/2 cup of vegetable oil 1/2 cup of salt and pepper to taste

(Mix.)

1/2 cup water 1/2 cup vegetable oil (potato starch)

(Mix.)

2 cups Kikkoman Soybean Sauce (Red Label)
2 cups water 1/2 cup sugar 1/2 cup soybean oil
1/2 cup kikkoman-ko (potato starch)

(Directions)

1. Start and dehydrate shrimp and coat with mix.
2. Heat 2 tablespoons of oil in a frying pan and stir-fry broccoli with a dash of salt and hot water. Once it's done set aside.
3. Heat 3 tablespoons of oil, stir-fry ginger and scallion until they release an aroma.
4. Add shrimp, sprinkle with oil and stir-fry until shrimp turns red.
5. Add broccoli and pour mix. Cover it. Season with salt and pepper to your like.

Somen Noodles



(Ingredients)

Serves 2

1/2 lb of somen (noodle)
1/2 cup of soybean oil
2 cups of hot water (Mitsunori Soybean Sauce)
1/2 cup of (100 ml) water

(Directions)

1. Cook somen in a pot of boiling water.
2. Once it's done, drain and wash in cold running water.
3. Mix Mitsunori Soybean Sauce and water.
4. Stir-fry ginger and chop scallion.
5. Place somen on a plate and serve with soybean sauce mixture on the side along with grated ginger and chopped scallions.

Takoyaki Ball



(Ingredients)

Serves 2

1/2 cup of Takoyaki Flour Mix
1/2 cup of water (approx. 1/2 cup)
1/2 cup of water (approx. 1/2 cup)
1/2 cup of water (approx. 1/2 cup)
1/2 cup of water (approx. 1/2 cup)
1/2 cup of water (approx. 1/2 cup)

(Directions)

1. To prepare batter, mix water, Takoyaki Flour Mix and two eggs in a bowl.
2. Heat oil on the cooking surface of the takoyaki maker or takoyaki pan and fill each hole about half way with batter.
3. Place octopus, green onion, and tentacles in the batter, and then fill each hole to the brim with more batter.
4. Cook about halfway* and then use a toothpick to turn each piece over.
5. Once the takoyaki ball turns golden brown, top with Takoyaki Sauce and serve.

*It takes about one minute and a half to cook halfway

Pro Tip: If you want to make the sauce more refreshing, add 1 teaspoon of yuzu juice. You can also play with yuzu juice (citrus) and spruce to refresh the taste of the dish. Often served with Japanese noodles, sushi, and other dishes in Japanese cuisine, yakiudon with a dash to the dish with a tiny portion. Grated ginger, chopped scallions, and other ingredients are common yakiudon.

Pro Tip: You can be creative by adding shrimp, cheese and kani to customize your own takoyaki ball.

Pro Tip: In order to enjoy shrimp stir-fry and other Japanese dishes, try fry them at high heat quickly.

Oyster Sauce (Red Label)

One of the great-tasting blends of Asian sauce, oyster sauce is used for Chinese, Thai, and Vietnamese dishes, as well as all kinds of seafood. Oyster sauce is made from the natural liquid extracted from fresh oysters. Its savory flavor is balanced with a touch of sweetness, and it is thickened to add body and shine to dishes. There are no harsh or fishy flavors like you might find in some oyster sauces.



www.kikkoman.com

Mitsunori Soybean Sauce

Made with kinds of kani (seafood) (tuna, salmon), this miso sauce is a little bit of umami. Not only used for Japanese noodles like ramen and udon, it can be used as dipping sauce for tempura, swimming for dashimaki, and kani buri to make hot pot.

www.mitsunori.com



Takoyaki Flour Mix

Chikara Takoyaki Flour Mix allows you to make Takoyaki balls that are perfectly cooked. The mix is already seasoned with soy sauce and kani, so you can just add water and egg to make perfect takoyaki balls. 1 package contains 150 grams Takoyaki Mix.

www.chikara.com





Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and sake:

- Coupons available at: www.chopsticksonline.com
- Check the NY available brands up

GROCERY

| | |
|---|--|
| M2M D'Amico & Tano 200 Broadway (bet. 14th & 15th St.) 212-246-4000 Japanese | Osizaba Midtown West* 30 W. 34th St. (bet. 33rd & 35th St.) 212-707-1000 Japanese |
| Osizaba Midtown East* 120 E. 43rd St. (bet. 3rd & 4th Ave.) 212-755-1000 Japanese | Katagiri & Co. Inc.* 201 E. 34th St. (bet. 3rd & 4th Ave.) 212-750-0049 Japanese |
| NOBLES* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese | Sanso Mart Midtown* 110 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese |
| TOBRYA* 200 E. 34th St. (bet. 3rd & 4th Ave.) 212-610-1011 Japanese | |

| | |
|---|---|
| H Mart New All Korea 2010 Broadway (bet. 30th & 31st St.) 212-696-3211 Korean | Daroba Greenwich Village* 400 W. 4th St. (bet. 12th & 13th St.) 212-475-4211 Japanese |
| Japan Premium Beef 3000 Ave. C (bet. 30th & 31st St.) 212-330-3333 Other | M2M E. Village* 300 W. 4th St. (bet. 12th & 13th St.) 212-475-4211 Japanese |
| Sanso Mart Astor Pl.* 400 W. 4th St. (bet. 12th & 13th St.) 212-475-4211 Japanese | Ni Japanese Delicacies 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese |
| Rosetta Wines* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Other | Tokyo Mart* 3000 Ave. C (bet. 30th & 31st St.) 212-330-3333 Japanese |
| Pearl River Mart* 400 W. 4th St. (bet. 12th & 13th St.) 212-475-4211 Chinese | Sanso Mart SoHo* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese |
| Midoriji* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese | |

| | |
|--|---|
| Family Market* 2010 Broadway (bet. 30th & 31st St.) 212-696-3211 Japanese | H & Y Marketplace 700 W. 4th St. (bet. 12th & 13th St.) 212-475-4211 Korean |
| H Mart Barbara Blvd. 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Korean | H Mart Williams Park* 400 W. 4th St. (bet. 12th & 13th St.) 212-475-4211 Korean |
| H Mart Woodside 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Korean | Sakura-ya* 200 W. 4th St. (bet. 12th & 13th St.) 212-475-4211 Japanese |
| Tenyo Foods* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese | H & Y Marketplace 700 W. 4th St. (bet. 12th & 13th St.) 212-475-4211 Korean |
| H Mart Gre at Neck* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Korean | New Japanese Foods* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese |
| Shin Nippon Do* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese | |

| | |
|---|--|
| DAIDO 321 Manhattan Ave. (bet. 1st & 2nd St.) 212-475-4211 Japanese | Fuji-Mont Sashimono* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese |
| H Mart Hamada* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Korean | Ken Sea Foods* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Korean |
| NURIA Market* 101 W. 10th St. (bet. 9th & 10th St.) 212-413-1000 Japanese | |

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Kikkoman Seasonings Invigorate Your Sandwiches and Burgers

Summer is just around the corner. Whether you plan to go in a beach or enjoy your meals with outdoor staple meals, here we share some ways to kick up your sandwiches. With Kikkoman seasonings your staple becomes a speciality.



Chicken Katsu with Shredded Cabbage Sandwich



- Ingredients** (Serves 2)
- 1 boneless, skin-on chicken breast, halved
 - 1/2 large egg
 - 2 tbsp flour
 - 1/2 cup panko bread crumbs

- 1/2 cup grape seed oil or canola oil
- 1/2 cup shredded cabbage
- 2-4 tbsp of Kikkoman Katsu Sauce
- 2 Kewer rolls
- Salt and pepper to season

Directions

1. Slice chicken breast horizontally into two thin slices.
2. Salt and pepper the chicken slices and bread them with flour, egg wash and panko crumbs.
3. Heat the oil in frying pan on medium heat and fry both sides until golden brown and cooked through.
4. Rest the breast pieces on a rack and let cool a little.
5. Slice Kewer roll into two and put chicken Kikkoman Katsu on the bottom half.
6. Pour generous amount of katsu sauce and top it with half portion of shredded cabbage.
7. Top with top portion of the roll and serve.

TIPS For additional flavor, you can add some mayonnaise and/or horseradish. A splash of lemon juice or lemon slices is a good idea!



Arugula and Grilled Chicken Pita with Wasabi Salsa



- Ingredients** (Serves 2)
- 1 boneless, skin-on chicken breast half
 - 1 cup fresh arugula
 - 1/2 cup diced tomato
 - 1/8 cup finely chopped red onion
 - 1-2 tbsp Kikkoman Wasabi Sauce
 - Salt and pepper to season
 - 1 tbsp olive oil □ 2 pita bread

Directions

1. Salt and pepper chicken breast and coat it with olive oil.
2. Heat grill for frying pan and grill for 6-8 min both sides until cooked through. Salt it inside.
3. In a bowl, mix diced tomato, chopped red onion and Kikkoman Wasabi Sauce. Adjust the amount of sauce according to your taste.
4. Slice chicken breast in 1/2 inch strips.
5. Cut pita bread into half and stuff it with arugula, chicken strips and some wasabi salsa.

TIPS For extra spice, put 1 tablespoon of wasabi sauce and 1 tablespoon of mayonnaise. Chicken can be substituted with other meat, such as beef or fish.



Shrimp Roll with Sriracha Mayo



Ingredients (Serves 2)

- Q 1 cup cooked shrimp, peeled and deveined
- Q 1/2 stalk celery
- Q 2-3 tbsp Kikkoman Sriracha Mayo
- Q 2 hot dog buns
- Q Lime wedges to garnish

Directions

1. Cut celery into thin slices
2. In a bowl, add shrimp, celery and Kikkoman Sriracha Mayo (start as you add each table spoon of the sriracha mayo and adjust the amount) and mix well
3. Stuff half portion of shrimp mixture into a hot dog bun
4. Serve with lime wedges



Our secret Mayo, with some spicy sriracha, adds heat to your food. For a milder version, adjust the sriracha level by adding more lime juice and mayonnaise. You can always substitute sriracha with chili heat to your taste.



Introducing Sriracha Mayo

— New from Kikkoman! —

Move Over Ketchup!

Japanese Cooking
at Home with
kikkoman

Add these Kikkoman condiments
to your kitchen shelves



Wasabi Sauce

New Kikkoman Wasabi Sauce adds a little spice and a lot of creamy texture to everyday foods. Turn up the heat on vegetables and sandwiches, put more zing in steaks, burgers, chicken and fish, or add fire to dips and salad dressings.

kikkoman[®]
seasoning your life



Katsu Sauce

This sauce is the traditional Japanese accompaniment for tonkatsu — Japanese-style breaded pork cutlets. It's made from a specially balanced blend of applesauce, onion, tomato paste, carrots and naturally brewed Kikkoman Soy Sauce that adds flavor to meat and poultry. It's naturally low in calories and made without MSG.



Kikkoman is committed to taste and quality. For great recipes, visit our website: www.kikkomanusa.com

| Oshiya's* | |
|---|----------|
| 200 Bedford Ave. (at St. 1st St.) | Japanese |
| 212-693-4335 | |
| Asian Market* | |
| 11 Columbia Plaza Ste 1203 | Chinese |
| 212-492-4750 | |
| Feeling Fine* | |
| 30 7th Ave. Information NJ 07091 | Japanese |
| 201-974-0228 | |
| H & T Marketplace | |
| 1 Avenue P. Bayside NJ 07005 | Korean |
| 212-643-2405 | |
| H & T Marketplace | |
| 633 W. Washington Ave. Teaneck NJ 07621 | Korean |
| 201-864-6759 | |
| H Mart Cherry Hill | |
| 1200 Martin Park Dr. Cherry Hill NJ 08003 | Korean |
| 856-433-4871 | |
| H Mart Englewood | |
| 25 Columbia Ave. Englewood NJ 07031 | Korean |
| 201-941-1432 | |
| H Mart Little Ferry | |
| 280 Tappan Turnpike Little Ferry NJ 07643 | Korean |
| 201-471-6802 | |

| Hwa Nyon Chae* | |
|---------------------------------------|----------|
| 1400 Ridgefield Rd. Fort Lee NJ 07024 | Korean |
| 212-274-6281 | |
| J MARE | |
| 41 Cleveland St. Ridgewood NJ 11385 | Japanese |
| 212-433-4539 | |
| Mitsuo Marketplace* | |
| 545 5th Ave. Singapore NJ 07033 | Japanese |
| 201-981-1733 | |
| Fuy-Mart Greentown* | |
| 1170 Pomona Ave. Old Bridge NJ 07011 | Japanese |
| 201-494-2127 | |
| Mitsuo* | |
| 30 W. Hudson Ave. Newark NJ 07102 | Japanese |
| 973-474-0267 | |

SAKE

| Gotham Wines & Liquors* | |
|------------------------------------|------|
| 2177 Broadway Ste. 102 E. 10th St. | Sake |
| 212-432-6396 | Sake |
| Gourmet Wines & Liquors* | |
| 801 Jorjane Ave. (at 5th St.) | Sake |
| 212-733-2271 | Sake |

| Mitsuo Wright* | |
|---|------|
| 1000 3rd Ave. Ste 1001A New York | Sake |
| 212-733-4861 | Sake |
| Amenkudo Wines & Spirits* | |
| 1000 3rd Ave. Ste 1001A New York | Sake |
| 212-433-4239 | Sake |
| Seokmae Liquors | |
| 508 Jorjane Ave. Ste 470 E. 10th St. | Sake |
| 212-733-9267 | Sake |
| Lowbuck Wine* | |
| 101 W. 23rd St. Ste. 101 E. 10th Ave. | Sake |
| 212-242-2553 | Sake |
| Urban Spirits Wines & Spirits* | |
| 140 W. Ave. Ste 700 E. 10th | Sake |
| 212-435-4708 | Sake |
| LE DU WINES | |
| 808 Jorjane Ave. Ste 1001A New York | Sake |
| 212-433-4788 | Sake |
| Asian Wines & Spirits | |
| 281 Jorjane Ave. Ste 600 E. 10th | Sake |
| 212-435-7546 | Sake |
| SAKAYA* | |
| 2017 10th St. Ste 101 E. 10th Ave. | Sake |
| 212-435-4252 | Sake |
| St. Marks Wine and Liquor* | |
| 14 W. Ave. Ste 1001A New York | Sake |
| 212-435-4788 | Sake |
| East Village Wine | |
| 123 E. 10th St. Ste 101 E. 10th Ave. | Sake |
| 212-953-3336 | Sake |
| Ressata Wines* | |
| 40 Exchange Pl. (at 10th St.) E. 10th St. | Sake |
| 212-981-4226 | Sake |

| September Wines & Spirits | |
|--------------------------------|------|
| 100 Exchange Pl. (at 10th St.) | Sake |
| 212-981-4226 | Sake |
| Grapeville Wines* | |
| 101 2nd St. Ste 1001A New York | Sake |
| 212-981-4226 | Sake |
| Smith and Wine | |
| 201 5th St. Ste 1001A New York | Sake |
| 212-981-4226 | Sake |
| Allentown Wines & Liquors | |
| 101 W. Ave. Ste 1001A New York | Sake |
| 212-981-4226 | Sake |
| JAPANESE WHOLESALER | |
| Central Exotic U.S.A. Ltd. | |
| 100 Exchange Pl. (at 10th St.) | Sake |
| 212-981-4226 | Sake |
| Deli Trading Co. Inc.* | |
| 100 Exchange Pl. (at 10th St.) | Sake |
| 212-981-4226 | Sake |
| JTC International Inc.* | |
| 100 Exchange Pl. (at 10th St.) | Sake |
| 212-981-4226 | Sake |
| Nakamoto Trading Co. Ltd.* | |
| 100 Exchange Pl. (at 10th St.) | Sake |
| 212-981-4226 | Sake |
| NY Mutual Trading Co. Ltd.* | |
| 100 Exchange Pl. (at 10th St.) | Sake |
| 212-981-4226 | Sake |
| Wine of Japan Imports, Inc. | |
| 201 5th St. Ste 1001A New York | Sake |
| 212-981-4226 | Sake |

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WHAT'S NEW AT KATAGIRI

Gouffres from Kobe Fugate

Japanese Gouffres are delicate, thin cookies that are layered with a variety of rich flavored creams.



Deli Section

A wide array of ready-to-eat home-cooked Japanese food will be available for purchase by the weight.



Hamada-ya Bakery

Bread and pastries from a highly acclaimed Japanese bakery. Hamada-ya is available. Their Japanese style breads, fruit danishes and sandwiches are highly popular.



Japan Premium Beef

Supreme U.S. Kobe beef can be purchased by the weight. Offer 1 lb pack for \$10.00.



KATAGIRI

224 E. 89th Street (at 2nd & 3rd Ave.)
212-755-1556 www.katagiri.com
Open 7 days 10am-9pm



Shop Guide

The following is a list of shops where you can buy Japanese goods, online and/or.

➔ Shops available in www.chopsticksnyc.com
➔ Click on link to go to shop's website

FASHION

| | | |
|---|-----------------------------|-------------|
| Upper East | Girl's Kitsu* | Garth |
| 401 Columbus Ave. (bet 75th & 82nd St.) | | |
| 212-693-1453 | | |
| Upper East | R by Eliza | Garth |
| 1711 Park St. (bet. Mott St. & 17th Ave.) | | |
| 212-693-0475 | | |
| Upper East | Seize Accessories | Accessories |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Upper East | SEGO NECKWEAR | Accessories |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Midtown West | UNIBOL | Garth |
| 371 W 34th St. (bet 34th & 35th Ave.) | | |
| 212-463-4750 | | |
| Midtown West | UNIBOL | Garth |
| 803 Madison Ave. (bet 66th & 67th St.) | | |
| 212-463-4750 | | |
| Midtown East | Mini House | Garth |
| 900 1st Ave. (bet 42nd & 43rd St.) | | |
| Midtown East | Zero Resistance | Accessories |
| 280 Madison Ave. (bet 42nd & 43rd St.) | | |
| 212-463-4750 | | |
| Chelsea | Jenks Yoshitaka | Garth |
| 220 W 14th St. (bet 14th & 15th St.) | | |
| 212-693-0325 | | |
| Greenwich | Broeders New York | Garth |
| 660 Madison Ave. (bet 29th & 30th St.) | | |
| 212-693-0325 | | |
| West Village | Yenick | Garth |
| 321 1st Avenue St. (bet Christopher St. & 1st Ave.) | | |
| 212-463-4750 | | |
| East Village | ANGUSY | Garth |
| 401 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Local Clothing | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Petrolia Field* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Taka 1* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Takya Joe | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Girl's Kitsu Tribeca | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Mini House | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Arth | Accessories |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |

| | | |
|---|---------------------------|-------|
| SoHo | Broeders New York* | Garth |
| 371 Madison Ave. (bet 34th & 35th St.) | | |
| 212-693-0325 | | |
| SoHo | Facial Index | Garth |
| 184 West 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| SoHo | Kaori's Closet | Garth |
| 184 West 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| SoHo | Meika Mode | Garth |
| 184 West 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| SoHo | R by Eliza | Garth |
| 184 West 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| SoHo | UNIBOL | Garth |
| 184 West 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| SoHo | Yell! Yessamato | Garth |
| 184 West 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| Greenwich | Broeders New York* | Garth |
| 660 Madison Ave. (bet 29th & 30th St.) | | |
| 212-693-0325 | | |
| New Jersey | Mini House | Garth |
| 401 Madison Ave. (bet 29th & 30th St.) | | |
| 212-693-0325 | | |
| New Jersey | UNIBOL | Garth |
| 1210 Madison Ave. (bet 29th & 30th St.) | | |
| 212-693-0325 | | |

J-POP CULTURE

| | | |
|---|-----------------------------|-------------|
| Upper East | Ebba Gik Shop | Garth |
| 401 Columbus Ave. (bet 75th & 82nd St.) | | |
| 212-693-0325 | | |
| Chelsea | Jenks Yoshitaka | Garth |
| 220 W 14th St. (bet 14th & 15th St.) | | |
| 212-693-0325 | | |
| Greenwich | Broeders New York | Garth |
| 660 Madison Ave. (bet 29th & 30th St.) | | |
| 212-693-0325 | | |
| West Village | Yenick | Garth |
| 321 1st Avenue St. (bet Christopher St. & 1st Ave.) | | |
| 212-463-4750 | | |
| East Village | ANGUSY | Garth |
| 401 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Local Clothing | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Petrolia Field* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Taka 1* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Takya Joe | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Girl's Kitsu Tribeca | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Mini House | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Arth | Accessories |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |

| | | |
|---|------------------------------|-------------|
| East Village | Forbidden Planet | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Seize Accessories | Accessories |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| East Village | Takya Joe | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Video Games New York* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Seize Accessories | Accessories |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| East Village | Zukko Corp* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Anime Castle* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| New Jersey | Guinea Pigland* | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |

TRADITIONAL

| | | |
|---|---------------------------|-------|
| Midtown East | Manhattan Kitchen* | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Chelsea | KYOTEN* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Mokuri | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Kinoko House | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Jin's Design* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| New Jersey | Mary New York | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| East Village | Jenks Yoshitaka | Garth |
| 220 W 14th St. (bet 14th & 15th St.) | | |
| 212-693-0325 | | |

| | | |
|---|-----------------------------------|-------------|
| Upper East | J-Life International, Inc. | Garth |
| 401 Columbus Ave. (bet 75th & 82nd St.) | | |
| 212-693-0325 | | |
| Chelsea | Jenks Yoshitaka | Garth |
| 220 W 14th St. (bet 14th & 15th St.) | | |
| 212-693-0325 | | |
| Greenwich | Broeders New York | Garth |
| 660 Madison Ave. (bet 29th & 30th St.) | | |
| 212-693-0325 | | |
| West Village | Yenick | Garth |
| 321 1st Avenue St. (bet Christopher St. & 1st Ave.) | | |
| 212-463-4750 | | |
| East Village | ANGUSY | Garth |
| 401 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Local Clothing | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Petrolia Field* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Taka 1* | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Takya Joe | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Girl's Kitsu Tribeca | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Mini House | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| East Village | Arth | Accessories |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |

GALLERY

| | | |
|---|--------------------------|-------------|
| Midtown East | Seize Accessories | Accessories |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| East Village | Seize Accessories | Accessories |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |

| | | |
|---|--------------------------|-------------|
| Chelsea | Seize Accessories | Accessories |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Chelsea | Seize Accessories | Accessories |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |

OTHER

| | | |
|---|--------------------------------|-------|
| Midtown West | Taka Shop NY* | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Midtown East | IPPON TKA | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Chelsea | The Manhattan Tea Room | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Chelsea | Kinoko House | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| New Jersey | Nippon Auto Leasing | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Chelsea | IKU Japan | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Chelsea | SEIWA Fresh Tea | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Upper East | Sans Japanese Pottery* | Garth |
| 401 Columbus Ave. (bet 75th & 82nd St.) | | |
| 212-693-0325 | | |
| Midtown East | Japanese Culture Center | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
| 212-693-0475 | | |
| Chelsea | Kinoko | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| Chelsea | Seido New York | Garth |
| 301 E. 10th St. (bet 10th & 11th St.) | | |
| 212-693-0325 | | |
| New Jersey | Kinoko House Control* | Garth |
| 1210 Madison Ave. (bet 75th & 82nd St.) | | |
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KAWAII in New York

By Julie Szabo

The seventh day of this seventh month is the time to celebrate Tanabata, the star festival. According to legend, two celestial beings — a boy named Hikoboshi and a girl named Orihime — fall in love but neglected their work. As punishment, the King of Heaven banished them to opposite sides of the Milky Way. However, the star-crossed lovers are allowed to "meet cute" once a year, on July 7. So on this date many places in Japan host Tanabata festivals to encourage the lovers: people wish upon a star for a clear night and decorate bamboo trees with colorful paper strips. Here are some alternative kawaii ways to celebrate Tanabata.



For a breakfast treat or afternoon snack, slice up a star fruit — the slices will be perfect five-point stars. If you've had too much to drink, the cute fruit also helps cure a hangover! You can also turn any fruit, veggie, or bite-size sandwich into a star shape, with a star-shaped vegetable cutter. If you're making sangria, the punch bowl will look like a constellation of star-shaped apple slices!

Shine starry light on your home décor with stellar items, such as a star-patterned rug (Target.com), star-shaped pillows (Houzz.com), star wall art (Ishikawa.com), and star-shaped white melamine plates (PotteryBarn.com).



For maximum star style with a star-spangled swimsuit (Modily.com), ring a silver Tiffany star on your key ring (Tiffany.com), carry a pouch embroidered with stars (KeychainSign.com), or slip your feet into sparkly clogs the color of a night sky (MinkShoes.com).



Julie Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a *Julie* design column for *RealSimple* Home.

Illustration by Kawaii Japan

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Kay Kayama of Beles New York

Tell us about your salon and its services.

Our staff is Japanese, and being Asian themselves they are well versed in Asian hair but cater to a wide variety of clientele. Also, they work outside the salon on photo shoots so they bring this sensibility to clients, providing advice from a fashion perspective.

Our services go beyond the typical color and blow-dry/straightening to include digital and crop perms. For digital perms we use a state-of-the-art machine from Japan, which creates custom-made waves by controlling the temperature for each rod.

What do you pay particular attention to?

I always try to be passionate and motivated so that I am ready to incorporate new beauty styles and skills. Another focus is satisfying customers and not just in terms of technique. They are all busy people who

choose to spend several hours with me, so I want to make their time here as relaxing and enjoyable as possible.

What are some upcoming hair trends?

Shampooing becomes more frequent during the summer, so hair maintenance is easier when it's straightened as it takes less time to manage. I recommend keratin straightening, as damage to the hair is limited. Unlike Japanese straightening, with keratin your hair goes back to its own wave in three months.

What is your personal health or beauty regimen?

I love running as it has both health and stress-relieving benefits. I run outside no matter what the weather, as this gives me a sense of the seasons and changing scenery. I like to think that I get power from nature during my runs.



Stylist Kay Kayama shows us her expertise for party going clients. Straightening is a popular summer choice at Beles New York, and they are offering 10% off keratin straightening to clients through July 31.



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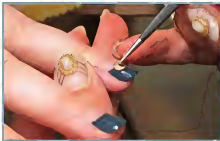
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JAPANESE NAIL ART, CUTTING-EDGE FASHION



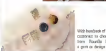
Ms. Horino has hundreds of nail design examples ready to offer fingertip inspiration to those in need of catalogues.



Especially RoundGe has a wide variety of nail gel colors that she keeps to choose from as they pop up.



Ms. Horino also provides tools and a steady hand to apply each design and accessory.



With hundreds of accessories to choose from, RoundGe has a great design for any occasion.



In less time than it would take to get a regular manicure, I received an extremely long-lasting, exquisite Japanese Nail design experience.

The world has been enjoying nail polish for over 4300 years and although techniques and products have advanced tremendously, nail fashion hasn't changed greatly since it all began. Not until this century that in Japan has recently taken nail enthusiasm to a whole new level, advancing techniques and designs past anything in the United States. Most of the latest and greatest nail trends are coming out of Japan and making their way around the world. New Yorkers can now experience the buzz, as RoundGe NYC nail salon has brought their Tokyo expertise to the east coast, allowing fashionable access to hundreds of innovative nail designs and creations. I was extremely eager to check it out.

While watching Ms. Miden Horino, Nail Director at RoundGe NYC, work, I realized that Tokyo nail fashion isn't simply a hobby; it's an art. Why choose to get a gloss on your nail for Halloween when you can get an entire Halloween scene with a mansion, tree and moon. You can make your nails look like painted masterpieces of scenery, realistic face, surfaces of water, and much more.

been very two dimensional, but Tokyo has embraced a new trend of 3D designing. Small gems, charms, bows and other tiny items are laid over a nail design and then sealed in gel in order to produce stunning and durable nail creations.

To experience what Japanese nail art was all about, I decided to try some simple Gel Nail Art with accessories. With hundreds of nail accessories and catalogue choices to choose from, selecting a design at RoundGe NYC can make you feel like a kid in a candy shop. After much deliberation, I chose a gorgeous deep blue gel polish, a moon accessory and an elegant design from the catalogue. With my feet up, the TV on, and a refreshment menu at my side, I sat back and relaxed as Ms. Horino worked her magic. In less than 15 minutes she had completed three fingers for this trial session for the article! Having gotten my nails done on occasion, I know the nail salon smell, lengthy drying process, and stiff seating, but none of that exists here at RoundGe NYC.

—Reported by Melissa Pomer

The high quality products and techniques used assures that nail art looks stunningly unique and lasts for several weeks. In the U.S., nail art has always

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School Guide

The following is a list of schools where you can learn Japanese culture.

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Midtown East Awa Language Institute

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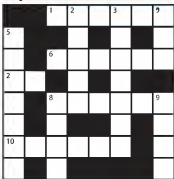
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A few students from KBI in a photo

Japanese CROSSWORD



Across

1. Some miso is "dry" and _____ is a night sky

6. Literally translated as "young back," _____ is a type of seaweed that is often used as a topping for miso soup and noodle dishes

7. Degree or level of things

8. _____ refers to a friend, company, or partner and is also used to mean "circle" and "party"

10. Miso miso is "right," and _____ miso is "left"

Down

2. _____ whom kung (Chinese character) literally means "a small river," refers to a creek or stream

3. When you are still hungry after your first serving, you request _____

4. During June and July, Japan has nearly continuous _____ (rain)

5. In the hot summer season, people wear sandals _____ (for effort)

8. This particle, the Japanese version of "in order," is attached after a noun or noun form to imply that there are more things related to that noun

9. Feet and legs are both called _____ in Japanese



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“WA ARIMASU KA”

Japanese: Do you have

English: If you'd like to check whether a word is pronounced correct what you want use this phrase. (The word for what you want to be begins is, at the moment for example things have become, but we cannot say it "Japanese pronunciation")



300 Year Old Brewery Keeps Breaking Traditions

IINUMAHONKE CO., LTD



Located in Shizu-machi in Chiba Prefecture, a town known for its local legend about a sake spring well, IINUMAHONKE CO., LTD has produced sake for more than 300 years. This long standing brewery does not just stand on its tradition and solid foundation, but it strives to introduce new ideas.

While staying true to the traditional brewing method, they adjust their flavors to appeal to younger people and even non-Japanese who are more accustomed to enjoying wine. A team of young brewing and developing staff members are making

efforts to produce sake that can be enjoyed just like wine.

The brewery also takes advantage of its locale which is close to the Narita International Airport, the biggest gateway to Japan from overseas. They have established their facility as a tourist destination. Their English speaking staff can guide you on a brewery tour, and before and after the tour, you can unwind at the Magaya (pictured above) as old house renovated into a shop and tasting room. Try their brand, Kinsane Mammune, their traditional

taste, and fruit flavored sake, and their new flavors that reflect their innovative spirits.

Three labels of Kinsane Mammune are currently available in the US. Junmai Migaki Hoshinori, made locally grown Tsukagawa rice that is only milled 20% to bring out its full rice flavor. Rich and medium dry with a touch of fruity sourness, it boasts a sharp, juicy finish. The best way to enjoy the brew is either hot or chilled. Recommended paired with oysters, beef steak and any dishes that have rich flavors.

Junmai Dango Kaga, on the other hand, is just like a white wine. It has a refreshing and mild flavor with a moderately sweet finish, making it perfect with fresh sashimi and light dishes. Not yet available in New York, Junmai Dango Kinsane is the highest end sake among the three. Made with Yamada-no-hime, premium sake rice variety, the label has a beautiful aroma and clean flavor that you'll want to appreciate on its own. It is currently available only on the West Coast but coming to the East Coast by the end of this year.



IINUMAHONKE CO., LTD
154 Minato Shizu-machi, Maio-gai, Chiba, 285-0814 JAPAN
TEL: 043-456-7771
www.iinumahonke.co.jp

3 things you should know about IINUMAHONKE CO., LTD

Grow Ingredients on Their Own Farm

IINUMAHONKE owns a huge farm land called "Kinsane Rice Farm" where they grow rice, provide Mammune and other products. They believe it is easier to control product quality if they manage the whole process of sake making from farming to brewing. Their original plum pils, pom-pom butter and other products are also popular among visitors to customers.



Very Close to Narita Airport

IINUMAHONKE is located just 30 minutes driving distance from the Narita International Airport. Thanks to its location and easy access from Japan's sky gate, a number of tourists from overseas visit the brewery every year. At the venue, there is an English bar so foreign visitors can fully understand the history and brewing process of their sake and specialty items.



300 Years Old Original Taste

Proud with a rich climate and an abundance of natural resources, the brewery has used locally grown rice and the region's clean underground spring water to produce their original taste for over 300 years. Their sake is not primarily available as it goes with traditional Japanese cuisine and Western dishes alike.



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Settle out to enjoy dining at Japanese cultural home, some cocktails of a cosplay sakaya JintanBO



anime setting tour in saibama



A hit anime series, Lucky Star which portrays the lives of four Japanese high school girls is staged in Saitama prefecture near to Tokyo

Take a tour of the scenes and shops featured in the anime. Take a pilgrimage to Washinomiya Shrine where many Lucky Star fans visit



Tokyo Comic Market Tour

Aug.13th-Aug.19th
(6 nights/8 days)

\$575 /per person

Land Package
Hotel 6 nights with breakfast,
Narita Airport Shuttle Bus to/from
Hotel, Free WiFi, Akihabara Otaku
Tour, Anime Setting Tour in
Saitama prefecture, JR train pass
for 5,000 yen

- Travel on double occupancy (single room plus 140%)
- Hotel: 4-star American-style hotel
- Minimum number of participants is 15
- Deposit of 1,000 usd per person as a group fee
- Cancellation policy: Not refundable after June 30
- Pay off 4 months before departure (1st installment)
- The contents are subject to change without notice (subject to image input)



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The Two Towers of Tokyo

Unlike the two evil towers in *The Lord of the Rings*, the two towers of Tokyo benefit both Japanese and foreign visitors alike. Tokyo Tower and Tokyo Skytree are both broadcasting signal transmission towers, the former sends digital signals and radio waves, while the latter transmits digital terrestrial signals. Those are their important and practical roles, but most of us know them as popular tourist destinations.

Tokyo Tower was built in 1958 in the midst of Japan's rapid economic growth, and building the tower reflected the goal of Japanese people after World War II: building a foundation and rising up higher and higher. About half a century after the opening of Tokyo Tower, Skytree was built. Its construction started in 2008, and it opened to the public in 2012, after the devastation of the March 11 Tokyo earthquake and tsunami. The opening of the tower was an emotional high point during the recovery.

At 333 meters (1,093 feet) high, Tokyo Tower is painted a distinctive red-and-white. Shots of the tower are often used in films for establishing the location. Almost twice as high as Tokyo Tower, Skytree rises 634 meters (2,080 feet) above the ground, and it has a more modern style. Both towers are designed to be earthquake-safe structures. While Tokyo Tower has observatories at 145 meters (476 feet), 150 meters (492 feet), and 250 meters (800 feet), Skytree has two ob-

servatories at 250 meters (1,150 feet) and 450 meters (1,480 feet). All of these observatories offer 360-degree panoramic views of an extensive part of the Kanto Plain. If weather permits, you can see Mount Fuji in the south-west.

In addition to offering great opportunities to enjoy magnificent views, both towers have other attractions. Tokyo Tower now houses the upscale amusement park One Piece, which is based on the popular manga of the same name. On Saturdays, Sundays, and national holidays, the tower opens its outdoor staircase to the public, allowing people to walk up 630 steps to the first observatory (about 150 meters—492 feet—high). You can look at a scenic Tokyo view while ascending the steps. Skytree has a bigger view of downtown Tokyo and is adjacent to Sumida Aquarium and the expansive Soma-machi shopping mall and also has a planetarium, all of which offer extra enjoyment to visitors.

Tokyo Tower and Tokyo Skytree are located about five miles apart, both overlooking the city of Tokyo. Well-developed subway systems allow tourists to visit both of them in one day. If you don't want any hassle, just take a sightseeing tour bus that includes easy-access passes and English guides. Even if you don't have time to go up, you can still enjoy the scenic structures from outside, especially at nighttime, when they are beautifully illuminated.



The 52-year-old Tokyo Tower (top) and 3-year-old Tokyo Skytree (page right) are both icons of symbols of the city.



The Japanese movie store *Alway's* (bottom left) has 2000+ objects for movie and book lovers during the time when the Tokyo Tower was being constructed in the late 1950s. The tower falls in a well-known building of the historical development of the area, including a disaster of location in the movie.

TOKYO TOWER and TOKYO SKYTREE at a Glance

Tokyo Tower



Height: 333 meters

Open: 1958

Address: 4-3-8 Shibakawa, Minato-ku, Tokyo
JAPAN 105-8011

www.tokyotower.co.jp/en/

Directions: (Walking distance from closest subway/trainway station) 5 min. from Aomori-bashi (Ginza Line), 8 min. from Odaiba (Rinkai Line), 7 min. Kameya-cho (Shibuya Line), 10 min. from Ginza (Yamanote Line), 15 min. from Hamamatsu-cho (JR).

Tokyo Skytree



Height: 634 meters

Open: 2012

Address: 1-1-13 Oshiage, Sumida-ku, Tokyo
JAPAN 131-8045

www.tokyoskytree.co.jp/en/

Directions: 1 min. from Tokyo Skytree Station (Toho Skytree Line), Oshiage (Hanzon Line), Aomori Line, Rinkai Line, Bay Area Line.

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Fly the Best of Japan to All of Asia



NYC Summer Essential - New York Asian Film Festival

Starting June 26 through July 17, *The New York Asian Film Festival* returns for its fourteenth year at Lincoln Center. Organized by Subway Cinema, this longstanding celebration of films and filmmakers from all over Asia has steadily grown into an internationally recognized cultural powerhouse. Subway Cinema's Rufus de Rhain and Samuel Janier shared some of their thoughts about this year's programming, as well as spoke about the ever-shifting landscape of the various film industries across Asia.



From a curatorial point of view, what defines New York Asian Film Festival as compared to other Asian-themed festivals?

Rufus de Rhain: I think what really defines NYAFF is the breadth of our selection. Of course we cover all the main first Asian countries, but we also have several amazing South East Asian films. A lot of festivals focus on just one country or one 'style' of filmmaking. We celebrate all film, from documentaries to action to the experimental. We look for films that engage us, and as film lovers ourselves we want to share our discoveries with our audience.

Samuel Janier: The festival has its roots in film fandom, a common passion for film from half a world away, which brought a group of friends together when the last NY Division theater closed 15 years ago or so, and that's the spirit we really try to preserve. It's the essence of what we do: we look for great stories primarily. Of course, we've evolved over the years, and now our programming team consists entirely of film professionals from industry publication to movie production in New York and Asia.

Sure, we like masterfully lensed artworks, not pho-

tographs, great production values, and great sound design and so on, but what we really care about, and I think what people care about, in the end, is a great story. So we look for films that are both very local and very steeped in the culture that produced them on the one hand, and stories with a universal or transnational appeal on the other hand.

I often like to say we're not so much a festival of Asian film as a festival of films from Asia. It's not about fetishizing a foreign culture or anything, you know; we're like the arts and ceremony festival. More of an 'oskaya festival!' With the beers and the threads around.

What are some of the highlights of this year's NYAFF?

SR: The opener, *Port of Call* by Philip Yung. It's a dark crime thriller that's like a melancholy version of what David Fincher makes here in the U.S. It's really haunting and stays with you for a long time. From Cambodia: *The Last Reel* by Gulikar Sotho. From Korea: *The Abyss* by Lee Won-sik and *Don Jocker-Got* our closing film by Han Jun-hee. Possibly because I've worked in music for a long time, my personal favorite might be *La La La at Rock Bottom*.

by Naoharu Yamashita. I honestly think it's one of our best years overall, and every film we are showing deserves to be seen at some level. It's a large selection, but still a selection of the most exciting, most original films we could find, culled from months of watching, title after title and observing general trends.

What are the highlights in terms of Japanese films that are being presented at the festival?

SR: The centerpiece presentation, *Chawls* Journey by Sabu, who's a director we've been loving and following for years. It's pretty much an unconditional (Toshiko Toyoda would be another one), film to both Bunta Sugawara and Ken Takakura, arch-classic, completely entertaining tough-guy films that you must see before you die! And again, *La La La at Rock Bottom*.

NR: I'll second *La La La at Rock Bottom* as one of the highlights of the fest. I instantly fell in love with the film and it is simply a must watch. It is one of our best films in a long time, and it's still in my head months after testing it. Our focus on Director Denjicha Yoshida is also something I love about working for this festival, championing important directors who deserve more acknowledgment. Yoshida is one of the most talented and unique directors working in Japan today and *Funkle Show Some Love: The Legend, Pale Moon, and Permanent Nobara* are all delightfully comic explorations of motifs in Japanese culture and all three are must-sees.

During the past fourteen years of running the NYAFF, what trends have you seen in contemporary Japanese cinema?

SR: Overall, Minge and anime, well, probably minge are the major, actually, Asian source of inspiration. There's some extraordinary stories and storytelling in the world of minge film, a big fan of Masaki Uchiyama, for one, so that can be a good thing. Having said that, it's become a bit systematic and excessive, and I wish people would come up with more original stories.



Recently, there's what I call the *outsider factor* that's becoming a big thing. Sort of a return to the praise of traditional values, a general sense of nostalgia for... I'm not sure what exactly, but if you watch Yoji Yamada's films, you'll know what I'm talking. It comes with a very classical, straightforward style of filmmaking, but if it encourages filmmakers to look towards the best of their past [I'm talking about 1950s films for example], that could be a good thing. On the other hand, you have an emergence of filmmakers who come from TV and commercials, some of them are really good, they bring something new with them, a different edge, unusual visuals and storytelling. I'm thinking about Teruya Nakahara and Daichi Yoshida for example.

Finally, there's really a trend towards what I'd call "post-3/11" film, with a plethora of movies on the Fukushima disaster and life after the tsunami. Some good films have been made, but frankly some of them feel rather exploitative, and there has to be better ways of talking about this. I'd like to see

more ambitious productions on the topic.

NR: I think we're seeing the tail end of the *gora* genre trend in horror, and lately I've been seeing a lot of films about sociopathic high schoolers who fight against the establishment in violent ways. Trends are cyclical of course, and harsh violent genre film is something that has been around in Japanese film for a long time. As I get older though, I'm starting to prefer the subtler character studies or more astute/savvy explorations of the same topics. *Sotomori Pajury 1 & 2* serve as an interesting counterpart to the high schoolers lighting the establishment genre, and *La (La-La) at Risk Bottom* and *Pink Moon* really stand out as examples of romantic comedy and can films respectively that are also strong character pieces.

If someone wanted to explore the history of Asian (or Japanese) cinema, what would you consider to be required viewing?

NR: I like the Nikkatsu noir films (*A Girl at My Window*) and of course Kurosawa and Ozu are required

viewing for everyone, not just people interested in Asian film. For Korean film I recommend going onto Korean Film Archive's YouTube channel and watching those classic films. Thankfully we live in an age of unprecedented media access so accessing newer films is easier than ever, however a lot of older films remain unseen. That is the benefit of film festivals, and we certainly always try to highlight a couple of retrospective films in our lineup. For our Ken Takahashi and Burt Sugawara tribute "The Last Men in Japanese Film", we're showing a lot of rare prints (some of which we're submitting ourselves). *Battles Without Honor and Humanity* [the first time the new 2K restoration is being shown in America], *Abashiri Prison*, *Onna vs. Jingo*, *The Man Who Stole the Sea*, *Nihon Ryokodoko*, and *Molten*. *Pigs and Men* are all straight from the archive vaults. I'll be seeing all of these as I've never seen any of them on the big screen!

www.subwaycinema.com
f NYAFF



North America's premier Festival of Asian cinema is back, with over 50 new feature films from Japan, China, Hong Kong, Korea, Taiwan, and South East Asia. Featuring guest appearances by Hong Kong megastar Anita Mui (*Part of Me*), Japan's rising star Seta Samizai (*Kibokochi Love Hotel*) and award-winning director Daichi Yoshida (*Pink Moon*), whose best works will be highlighted. Japanese film legends Ken Takahashi and Burt Sugawara (who sadly both passed away last November) will be the subject of the first joint tribute outside of Japan, which will feature the brand new digital remaster of the classic *Battles Without Honor & Humanity* - screened for the first time in North America.

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14th Annual New York Asian Film Festival
Subway Cinema

North America's leading festival of popular Asian cinema will showcase 54 feature films, including 1 world premiere, 3 international premieres, 14 North American premieres, 5 U.S. premieres, and 18 films making their New York City debut. The festival will be attended by 18 international filmmakers and celebrity guests traveling from Japan, Hong Kong, South Korea, Taiwan, and the U.S. For director interviews, see pages 40-43.
Location: Film Society of Lincoln Center
20 Lincoln Center Plaza, New York, NY 10023

50 Seats
333 W. 33rd St., New York, NY 10011
www.subwaycinema.org 

July 23 & 24
Exhibition and Art Therapy/Workshop with Sam-e
Painting

J-LAURE BODINIER
 "Sam-e & Art Therapy-Emotional Light Art Therapy Workshop—" is a two-day exhibition and workshop that combines the method of art therapy and the technique of Sam-e (Japanese traditional brush painting). There are two workshops at 7 pm and 9:30 pm on the 24th. During the 90-minute workshop, Sam-e artist Karin Suzuki and art therapist Akatsuki will help you make a lamp shade using the sam-e technique.
Location: 300 3rd Ave. N., (corner of A & B STS)
Bedford, NY 11711 / www.slakalabodiniere.com

July 27-28, August 3-5, 10-12
Special Summer Workshops at The Japan Foundation
The Nippon Club / The Japan Foundation
 Learn the basic everyday phrases and hold short conversations

in Japanese while exploring the culture with the Foundation's three-week summer courses. Any of the three sessions. Let's Make Friends in Japanese: Let's Hang Out in Japanese, and Meet Japan in New York are a great preview of their Fall Semester Japanese Language Courses. You'll learn phrases and experience you cannot in real life situations, like making friends, going out, ordering food, etc. RSVP by July 25 in space is limited.

Location: The Nippon Club
141 W. 58th St., (bet 4th and 5th Aves.), New York, NY 10019
TEL: 212-697-0291 / www.jfy.org



memories of legendary director, Yakuza Ferngwen's staging of *Kafka on the Shore*, listed as Ryohei Matsuda's internationally best-selling novel of the same title. The production will be a U.S. premiere and will star Ben Myerson, Nishida Taylor, and Nino Hoshino. Leading a cast of 18 actors. Adapted for the stage by Tony Award-winning director, Frank Galati. The play is about the journeys of teenage Kafka Tamura, who tries to escape his father's "demonic" curse, and elderly Nakata, who suffers from an inexplicable childhood affliction that erases his memory. As they seek out family and guidance, their paths cross in a modern-day Japan.

Location: Great! 8 Back Street
20 Lincoln Center Plaza, New York, NY 10023
www.lincolncenterfestival.org/2012/kafka-on-the-shore

Performance

July 23-26
Horizogami Company's *Kafka on the Shore*
Lincoln Center
 The Lincoln Center Festival will present four perfor-

Event

June 28, 27, July 4, 11 and 25
Sake Tastings at Wine Stores
UNIMANHOLE CO., LTD.
18JUNMANHOLE CO., LTD., the historic 300+ year old sake

Event Feature

July 9-19
JAPAN CUTS 2015
Festival of New Japanese Film
Japan Society

JAPAN CUTS 2015 Festival of New Japanese Film returns to New York City for the 36th year to celebrate all films made in or around Japan from July 9-19. Considered one of the most famous and largest of New York's film festivals, this year's screening line-up focuses on the rebellious edge of contemporary Japan. The festival will kick off with *AKIRA*, *Roots: Pale Rider* and the *Pop Star* and will continue on with New York premieres of independent features, docu-

mentaries, comedies, action epics, dramas and perhaps the animation of the festival world.

The Film Center-piece Presentation are *Asakusa*, adapted from Yukio Kishida's *Samurai's story* and *100 Yen Love*, both films star Sakuma Ayaka as the unique, humanistic heroine. Hosted by the Japan Society Special Events will include featured actresses and venerable icons in the Japanese film industry.



100 YEN LOVE: A FILM BY YUKIO KISHIDA

Location: 333 E. 4th St., (bet 1st & 2nd Aves.)
New York, NY 10002
TEL: 212-713-1254
www.japansociety.org

dollies from the Oshichi Productions, is featuring sake-tasting events across New York to highlight their two iconic sakes: the Janssen Kosmos Meguro Haku Whi and the Janssen Daigyo YU-GA. The former is full-bodied with a distinctive rose flavor and goes well with rich flavored dishes while the latter boasts a lighter and elegant taste like white wine. The two sakes will be served for free for the evening and offered at a discount if purchased during the events. See their Facebook page for exact tasting times.



June 26: Wine & Sake at J25 Broadway NYC

June 27 and July 23: Sake & Wine at J25 Broadway NYC

July 4: Sake & Wine at Rockwell

July 11: Sake & Wine at Get Me

TEL: 646-406-3337 / www.janssenusa.com



June 30, 5 & July 1

Meet Japan's First Major League Player Masamichi Murokoshi

Why before Hideo Nomo? Ichiro and Masahiro Terano these were Masamichi Murokoshi. As Japan's First Major League Player, Murokoshi played for the San Francisco Giants in the 90s. On June 30, join legend Masamichi Murokoshi, author Robert Pitts and Masahiro Terano, Goro Rainer for a discussion on Japanese baseball and Murokoshi's role as Japan's first Major League. Afterwards, Murokoshi will meet with fans and sign copies of his new biography: *Murphy at Bats & Nails: Upper First Side from 7-8 pm*. The following night, July 1, Murokoshi will meet fans and sign autographs at Bingham Baseball Club house from 7-8:30 pm.

Location: Bingham & Nails, 44th St & Lexington Ave.

TEL: 444-54, (at Lexington Ave.) New York, NY 10017

August Baseball Showcase

AT: 5th St, (at Broadway & University St.) New York, NY 10013

July 25-August 2

Yippee's Famous Sweets Store visits NYC

Katagata

Katagata Restaurant will host a two-day dessert event featuring Yippee's 150 year old Japanese sweets store.

Nikumanjiru. They will offer Shokusan Uki-Katagata (mochi, green tea, anko, red bean paste, and rice flour dumplings) served like Sushi and Phobos Shaved Ice. Both are served with Hot Hojicha Tea. The latter is an original. Every July served in New York at this event. The owner of Nikumanjiru will come to New York and make the shaved dessert just for you. The shaved ice will be served between 12 pm-6:30 pm.

Location: 125 E. 20th St, (at Lexington and Park Ave.)

TEL: 333-833-4333 / www.katagata.com



Happenings

Unleash the Japanese with Live JAZZ and a Healthy Meal Sakan East Village

Party Sunday between 5-9 pm, the organic macrobiotic restaurant Sakan hosts the vibrant Jazz duo Teruho Sakurai (guitar) and Chika Tanaka (vocals) perform live.

See Jazz attendees and fall into an guitar and voice. While the light boistered music sets enhance the relaxing ambiance and the dining experience, the duo will separate you so that you will want to stay for the full three hours.

Location: 334 E. 4th St, (at 1st & 2nd Ave.)

TEL: 212-367-1131 / www.sakanrestaurant.com



Digital Farm and Japanese Straightening Oral T-Garden

T-Garden New York Hair Salon is offering their two popular services at a special campaign price until the end of August. Japanese Straightening, usually \$250 and up will be offered at a flat rate of \$250 no matter what is done beyond the base fee. Their Digital Farm will be offered at \$150 only instead of \$225 and up. Both a hair spa include oil or treatment. Head styled, Tokyo owners a star case of Japanese straightening with a lot of experience in hair salon.

Location: 235 E. 20th St, (at 1st & 2nd Ave.)

TEL: 212-333-0936 / www.tgarden.com

Don Your Celebration with Ramen Special Nishiki Shinjuku

To celebrate its 5th anniversary Nishiki Shinjuku a restaurant modeled after a ramen shop from the Shovo period is offering a special deal. From July 13 to 30, their classic White Kibito Ramen and Black Kibito Ramen will be offered for \$8 (Reg. \$10). Their popular White Kibito Ramen highlights their original homemade noodles, tonkotsu broth made over 14 hours and house-made kaniyo topped pork. If you like a full-bodied, rich flavor go for Black Kibito Ramen accompanied by soy oil (browned price) oil.

Location: 307 E. 4th St, (at 1st & 2nd Ave.)

TEL: 212-367-6797 / www.nishiki-ny.com

Premium Sake of Private Sale Special Kanasa Jyosha / Shokusan Restaurant

Shimizu, Sake and Shokusan Bar will be offering Kanasa Jyosha Premium Sake private sale. Kanasa Jyosha during the month of July. Crafted with premium sweet potatoes made by an award-winning potato grower with local products, this sake goes through an aging process that helps it mature into a well-rounded taste. These award-winning sake regulars and guests of Kanasa Jyosha can enjoy the glass for \$5 (Reg. \$8).

Location: 330 W. 3rd St (at 2nd & 3rd Ave.)

New York, NY 10017

TEL: 212-367-0567



Gathering the Travel Industry's Key Players Kintetsu International Express (KIE)

One of the most influential travel management companies in the world, Kintetsu International Express (KIE) hosted their 8th annual KIE Travel Showcase this May at the Marriott, Central Park in New York. The industry event drew a record number of KIE's preferred vendors including 9 major airlines, 40 major hotel brands and global car rental companies to exhibit their services and products to hundreds of representatives from KIE's client center.

This unique showcase which allows all KIE's partners and clients to directly interact with each other has rapidly grown every year across its branch. "The organization of this event explains its tremendous growth each year and what has made this an overwhelming positive experience for both our preferred travel partners

and our clients" explained KIE's Assistant General Manager Bill Sanoza. Kintetsu International Express corporate travel meetings as well as leisure travel and tourism travel in the US and Asia. 732 around the globe.



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